



# THELEMA

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## Thelema Mountain Red 2014

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### MATURATION

Great now, and will improve for 4 years.

### FOOD PAIRING

Particularly good with light and medium flavoured meals, such as pizza and braai.

### WINEMAKING PRACTICES

W.O. Origin	Western Cape
Closure	Screw-cap
Vintage	A very hot and dry vintage that resulted in an early start to the picking and different varieties ripening at the same time. A tough vintage for the winery crews!
Wood Maturation	All components 18 months in 2nd, 3rd and 4th fill barrels
Winemaking	Portions of our younger vineyards are selected for this fruit-driven yet complex wine

### WINE DETAILS

Residual Sugar	2.2 g/l
pH	3.58
Total acid	5.1 g/l
Alcohol	14.0%
Blend	Cabernet Sauvignon 28%; Merlot 28%; Petit Verdot 21%; Grenache 21%; Shiraz 1%; Cabernet Franc 1%
Maturation	Although this wine is already drinking well, it will reward further cellaring

### WINEMAKER'S COMMENTS

*This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well rounded tannins and a long, delicious finish.*