



THELEMA

MOUNTAIN VINEYARDS

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Thelema Rabelais 2022

Francois Rabelais was a sixteenth - century French writer. His first novel describes an abbey on the banks of the Loire named Thélème where only one rule was observed: "Do what thou wilt!" Thelema is family run and has been making wine since 1988. The finest red wine of the vintage, blended from Cabernet Sauvignon and Petit Verdot, honours the man who gave us our name.

FOOD PAIRING

Pair this captivating Cabernet Sauvignon and Petit Verdot blend with a succulent grilled ribeye steak.

WINEMAKER'S COMMENTS

Indulge in the rich symphony of flavours offered by this exquisite Cabernet Sauvignon and Petit Verdot blend. A full-bodied marvel, it opens with a harmonious dance of dark berries, cassis, and plums, layering velvety textures with hints of vanilla and cedar. The elegant marriage of Cabernet's structural finesse and Petit Verdot's opulent depth creates a tapestry of ripe tannins and balanced acidity, culminating in a long, graceful finish that leaves lingering impressions of black cherry and a touch of tobacco. This blend epitomizes the art of complexity and refinement, inviting you to savour every nuance with each sumptuous sip.

VITICULTURAL PRACTICES

Varietal	Cabernet Sauvignon - CS 338C & CS 169A / Petit Verdot - Clone PV 219A
Root stock	101-14 and R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 2002 and 2003
Plant density	2000 and 2110 vines per hectare respectively
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	9.8 t/ha (Cabernet Sauvignon) / 7.9 t/ha (Petit Verdot)
Irrigation	Supplementary drip
Vintage	Warm and dry conditions during the 2022 growing season resulted in a slightly earlier harvest. The grapes ripened evenly, producing fruit with excellent concentration, balance, and freshness.
Picking date	11 - 15 March 2022
Grape sugar	24.4°B - 24.6°B
Acidity	5.0 - 5.5
pH at harvest	3.4 - 3.6

WINEMAKING PRACTICES

Yeasts	Alchemy 4
Fermentation temp	26 - 27 °C
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over twice a day until dry. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood Maturation	18 months in 75% new 225 L French oak barrels

WINE DETAILS

Residual Sugar	2.2 g/l
pH	3.53
Total acid	5.7 g/l
Alcohol	14 %
Blend	Cabernet Sauvignon 90% and Petit Verdot 10%