



Thelema Rabelais 2022 Magnum (1.5L) in Wooden Box

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

A powerful yet polished blend of Cabernet Sauvignon and Petit Verdot. The 2022 vintage shows concentrated aromas of blackcurrant, ripe plum, and blueberries, complemented by notes of graphite, cedar, and subtle spice. The palate is bold and layered, with fine-grained tannins and integrated oak contributing to a firm structure. A long, elegant finish with lingering dark fruit and savoury depth.

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	Alchemy4
Fermentation temp	26 - 27 °C
Method	De-stalked, hand sorted, whole berries pumped into stainless steel fermentation tanks and pumped over twice a day until dry. After fermentation the wine is left on the skins for 12 hours 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 %