



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema "The Mint" Cabernet Sauvignon 2011

Intense plum, cassis and dark chocolate flavours, with hints of the characteristic minty showing. Fine tannins with a long, mocha finish. Great to pair with roast lamb or game. Will reward cellaring.

### MATURATION

Character will keep developing for 8 more years

### FOOD PAIRING

Roast lamb!

### WINEMAKER'S COMMENTS

**POSSIBLE ORIGIN OF "MINT" / EUCALYPTOL CHARACTER** The most likely source of the "mint" character could be attributed to the airborne transfer from the Eucalyptus trees, which border this specific Cabernet Sauvignon Vineyard, to the grape berries. It is believed that the berries outer wax layer could adsorb Eucalyptol, a compound responsible for the aroma, released into the air by the trees. It subsequently becomes dissolved during the fermentation process, which takes place on the skins, inevitably giving the wine a "minty" character unique to this vineyard.

### VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 163
Root stock	Mgt 101-14
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	8.351 t/ha
Irrigation	Supplementary drip
Vintage	Warm and windy vintage the driest season in some years with different varieties ripening at the same time making it a tough harvest for the winery crew
Picking date	8th of March
Grape sugar	25.5 °B
Acidity	5.75 g/l
pH at harvest	3.65

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into a stainless steel fermenter, pumped over for 10 days, left for 6 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 50% new French oak, balance in older barrels.

### WINE DETAILS

Residual Sugar	2.7 g/l
pH	3.56
Total acid	5.6 g/l
Alcohol	14.33% by volume
Maturation	2014 – 2022