



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema "The Mint" Cabernet Sauvignon 2014

Ripe red berry, cassis and dark chocolate flavours are complimented by hints of mint and on the palate. The wine has fine tannins with a long, mocha finish. A great wine to pair with roast lamb or game.

### 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	6.98 t/ha
Irrigation	Supplementary drip
Vintage	A cool start to season delayed harvest by a week or so, resulting in an exceptional vintage with red wines of great purity, elegance and concentration.
Picking date	4th of April
Grape sugar	24.41 °B
Acidity	5.20 g/l
pH at harvest	3.67

### 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. 40% new French oak, balance in older barrels.

### WINE DETAILS

Residual Sugar	2.0 g/l
pH	3.59
Total acid	5.1 g/l
Alcohol	13.5% by volume
Maturation	2018 – 2028