

## Thelema Cabernet Sauvignon 2007

Complex and stylish, with bags of ripe blackfruit and coffee flavours. This wine is bone dry, yet exhibits a lovely sweet character on the palate, with some eucalyptus notes. The finish is long and firm.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Thelema Mountain Vineyards

**winemaker** : Gyles Webb & Rudi Schultz

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.95 % vol **rs** : 2.4 g/l **pH** : 3.66 **ta** : 5.1 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Will age well for 5 – 10 years.

**in the vineyard** : Varietal 100% Cabernet Sauvignon – clone 46

Root stock 101-14, R110 & R99

Soil type Hutton – decomposed granite

Age of vines Planted 1988 & 1989

Trellising Vertical hedge

**in the cellar** : Yeasts Natural occurring

Fermentation temp 26 degrees

Method De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 5 days before pressing, racked to barrel for malolactic fermentation.

Wood maturation 18 months in French oak barrels. New oak: 40%, balance 3rd/4th fills

