

Thelema 'The Mint' Cabernet Sauvignon 2008

Concentrated cassis, mocha and dark chocolate flavours spring to the fore, with a distinctive fresh mint character; absolutely perfect with roast lamb! Will reward cellaring.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin :

analysis : alc : 14.45 % vol rs : 1.5 g/l pH : 3.83 ta : 5.1 g/l

type : Red wooded

pack : Bottle **closure :** Cork

ageing : Maturation Pot: 2012 - 2020

in the vineyard : Varietal: 100% Cabernet Sauvignon – clone 163/205

Soil type: Hutton – decomposed granite

Age of vines: Planted 1985

Trellising: Vertical hedge

Irrigation: Supplementary drip

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 celcius

Method : De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, left for 9 days before pressing, racked to barrel for malolactic fermentation.

Wood maturation : 18 months in barrel. 50% new French oak, balance in older barrels

