

Thelema 'The Mint' Cabernet Sauvignon 2009

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 : 14.69 % vol rs : 1.4 g/l pH : 3.69 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Maturation Pot: 2011 - 2021

in the vineyard : Varietal: 100% Cabernet Sauvignon - clone 163

Rootstock: Mgt 101-14

Age of vines: Planted 1985

Plant density: 3200 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 15cm

Yield: 8.8 t/ha

Irrigation: Supplementary drip

Vintage: Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.

Soil: Hutton - Deep homogenous red brown structureless loam, sand soil. Exhibits favourable physical characteristics such as good drainage, very good root penetration and has a high growth potential.

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.

about the harvest: Picking date: 6th April

Grape sugar: 24.5 °B

Acidity: 4.03 g/l

pH at harvest: 3.7

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27°C

Method : De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, 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.

