

## Thelema Cabernet Sauvignon 2009

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

A perfect accompaniment to grilled beef, especially with a Béarnaise sauce and rocket salad.

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

**winery :** Thelema Mountain Vineyards

**winemaker :** Gyles Webb & Rudi Schultz

**wine of origin :** Stellenbosch

**analysis :** alc : 14.31 % vol   rs : 1.8 g/l   pH : 3.7   ta : 6.0 g/l   va : .56 g/l   so2 : 86 mg/l   fso2 : 25 mg/l

**type :** Red   **style :** Very Dry   **body :** Full   **taste :** Fruity   **wooded**

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

Gold Medal - Concours Mondial

**ageing :** Already drinking well, and will develop for 8 years.

**in the vineyard :** Root stock - 101-14, R110 & R99

Soil type - Hutton – decomposed granite

Age of vines - Planted 1988, 1989 & 2002

Plant density - 3200 vines per hectare

Trellising - Vertical hedge

Pruning - 2-bud spurs every 15cm

Yield - Approximately 8 t/ha

Irrigation - Supplementary drip

**about the harvest:** 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.

Picking date - 12th March – 15th April

Grape sugar - 24.7 °B

Acidity - 4.9 g/l

pH at harvest - 3.64.9 g/l

**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 8 days, left for 3 days before pressing, racked to barrel for malolactic fermentation.

Wood maturation: 18 months in barrel. 45% new French oak, balance in older barrels.

