

Thelema Sutherland Cabernet Sauvignon / Petit Verdot 2009

This BLEND was aged in French oak barrels for 18 months. The wine is packed with dark fruit flavours, and shows a pleasant spiciness on the palate. There is a refreshing sweet blackcurrant finish. Will reward cellaring.

variety : Cabernet Sauvignon | Cabernet Sauvignon & Petit Verdot

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Elgin

analysis : **alc** : 14.92 % vol **rs** : 1.5 g/l **pH** : 3.66 **ta** : 5.9 g/l

type : Red **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Maturation Potential: 2010 - 2015

in the vineyard : Varietal Cab Sauv / Petit Verdot

Root stock 101-14

Soil type Tukululu / Glenrosa

Age of vines Planted 2005

Trellising 7 wire Perold with moveable foliage wires

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: 17th March (Cab S) & 9th March (Petit Ver)

Grape sugar: 25.2 oB (Cab S) & 25.7 oB (Petit Ver)

Acidity: 4.8 g/l (Cab S) & 6.8 g/l (Petit Ver)

pH at harvest: 3.52 (Cab S) / 3.45 (Petit Ver)

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 28 °C

Method: De-stalked, hand sorting of berries, crushed, pumped into steel tanks, pumped over for 7 days, left for 3 days before pressing, racked to barrel for malolactic fermentation.

18 Months in 35% new oak, balance in older barrels. Wines were fermented separately.

