

## Thelema The Mint Cabernet Sauvignon 2010

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 :** Stellenbosch  
**analysis :** alc : 13.83 % vol    rs : 2.3 g/l    pH : 3.62    ta : 6.6 g/l  
**type :** Red    **style :** Dry    **wooded**  
**pack :** Bottle    **size :** 0    **closure :** Cork

**ageing :** Character will keep developing for 8 more years

**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: 8.78 t/ha  
Irrigation: Supplementary drip  
Vintage: One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.

Soil: Hutton - Decomposed granite

### 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: 23rd of March  
Grape sugar: 23.8 °B  
Acidity: 5.17 g/l  
pH at harvest: 3.52

**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.

