

## Thelema Cabernet Sauvignon 2010

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** : 14.38 % vol **rs** : 1.8 g/l **pH** : 3.62 **ta** : 6.0 g/l

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

**pack** : Bottle **size** : 0 **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 8.17 t/ha

Irrigation - Supplementary drip

**about the harvest:**

Picking date - 9th March - 6th April

Grape sugar - 24.3 °B

Acidity - 4.98 g/l

pH at harvest - 3.63 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.

Production: 43 288 bottles

