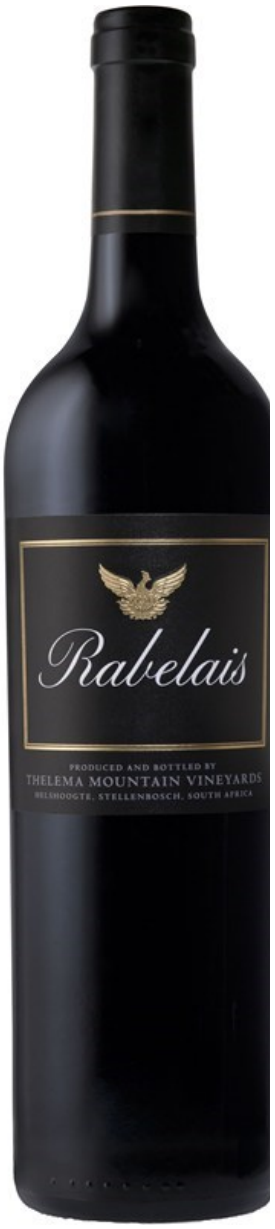
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Thelema Rabelais 2010

Rabelais is a blend of our best Bordeaux components selected from the 2010 vintage. The wine shows extraordinary concentrations of luscious dark berries, cherries and cedar wood on the nose. The fruit intensity follows through onto the palate with a lovely, long finish. A great investment wine.

This complex and full-bodied wine complements beef and game dishes.



variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 14% Petit Verdot
winery : Thelema Mountain Vineyards
winemaker : -
wine of origin : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.4 g/l **pH :** 3.49 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The carefully selected components of this wine lend themselves perfectly to long term cellaring, 10 – 15 years.

in the vineyard : Varietal: Cabernet Sauvignon (86%), CS 338C Petit Verdot (14%)
Root stock: 101-14 and R99
Soil type: Hutton – decomposed granite
Age of vines: Planted 2002/2003 & 1988
Plant density: 2000 and 2110 vines per hectare respectively
Trellising: Vertical hedge
Pruning: 2-bud spurs every 12cm
Yield: 8.17 tons/ha (Cabernet), 5.9 tons/ha (PV)
Irrigation: Supplementary drip

A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest.

about the harvest: The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.

Picking date 11th March (Cabernet), 19th March (PV)
Grape sugar 24.3 °B (Cabernet), 24.9 °B (PV)
Acidity 25.4 balling (Cabernet), 25.29 balling (PV) & 25.4 balling (Merlot)
pH at harvest 3.63 (Cabernet), 3.99 (PV) & 3.64 (Merlot)

in the cellar :
Yeasts: Natural occurring yeasts
Fermentation temp: 27°C
Method: De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over twice a day for 5 days, an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood Maturation: 20 months in 80% new 225 litre French oak barrels.
Production: 6500 bottles