

## Thelema Cabernet Sauvignon 2017

Complex and stylish, with aromas of ripe blackcurrant, dark chocolate and pencil shavings. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate, with a lovely long finish.

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 : 14.5 % vol    rs : 2.3 g/l    pH : 3.52    ta : 5.6 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**ageing :** Already drinking well, and will develop further with age.

**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 7.3 tons per hectare

Irrigation - Supplementary drip

Vintage: Cool summer days with very little rain, resulting in ideal growing conditions for grapes.

**about the harvest:** Picking date: 23 February

Grape sugar: Approximately 25.5 °B

Acidity: 5.9 - 6.2 g/l

pH at harvest: 3.45 - 3.66

**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.

