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Thelema Rabelais 2017

Rabelais is a blend of the best Bordeaux components from our Thelema range from the 2015 vintage. The wine shows concentrated aromas of dark berries, hints of mocha and cedar wood on the nose. The palate has lovely sweet fruit notes, polished tannins and a long, refined finish.

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

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 13% Petit Verdot
winery : Thelema Mountain Vineyards
winemaker : -
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.0 g/l **pH :** 3.39 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **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 : Root stock: 101-14 and R99
Soil type: Hutton – decomposed granite
Age of vines: Planted 2002/2003
Plant density: 2000 and 2110 vines per hectare respectively
Trellising: Vertical hedge
Pruning: 2-bud spurs every 12cm
Yield: 5.8 tons/ha (Cabernet), 9 tons/ha (PV)
Irrigation: Supplementary drip
Vintage: Cool summer days with very little rain, resulting in ideal growing conditions for grapes.

about the harvest: Picking date: 22-23 February 2017 (Cabernet Sauvignon), 7 March 2017 (PV)
Grape sugar: 25.0-25.5 °B (Cabernet), 23.8 °B (PV)
Acidity: 6.18 g/l (Cabernet), 7.82 g/l (PV)
pH at harvest: 3.51 (Cabernet), 3.40 (PV)

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. 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 100% new 225 L French oak barrels.

