

## Thelema Sutherland Cabernet Sauvignon 2016

The dark fruit flavours and cassis on the nose are a prequel to the refreshing sweet fruit and ripe tannins the palate delivers.

Red meat (especially game), strong cheeses.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Thelema Mountain Vineyards

**winemaker** : .

**wine of origin** : Elgin

**analysis** : **alc** : 14.5 % vol **rs** : 1.64 g/l **pH** : 3.32 **ta** : 6.45 g/l

**type** : Red **style** : Dry **body** : Full

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

**ageing** : Good now, but will improve for 10 years.

**about the harvest**: Vintage: Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.

Picking date 4 March 2016

Grape sugar 24.1 - 24.5 Balling

Acidity 5.27 g/l

pH at harvest 3.37 - 3.41

**in the cellar** : Yeasts Natural occurring yeasts. Fermentation temp 28 °C

Method De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, pressed and racked to barrel for malolactic fermentation. 18 months in 25% new oak, balance in older barrels. Wines were fermented separately.

The wine was aged in French oak barrels for 18 months and will reward cellaring.

