



THELEMA

MOUNTAIN VINEYARDS

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Thelema "The Mint" Cabernet Sauvignon 2022

FOOD PAIRING

Roast Lamb, a classic choice!

WINEMAKER'S COMMENTS

POSSIBLE ORIGIN OF "MINT" / EUCALYPTOL CHARACTER: The source of the "mint" character is attributed to the airborne transfer from the Eucalyptus trees, which border this specific Cabernet Sauvignon Vineyard, to the grape berries. The berries outer wax layer adsorbs Eucalyptol, a compound responsible for the aroma, released into the air by the trees. It subsequently becomes dissolved during the fermentation process, which takes place on the skins, inevitably giving the wine a "minty" character unique to this vineyard.

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 338
Root stock	Mgt 101-14
Soil type	Hutton – decomposed granite
Age of vines	Planted 2016
Plant density	2000 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	12 t/ha
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking date	18 March 2022
Grape sugar	24.5 °B
Acidity	5.7 g/l
pH at harvest	3.6

WINEMAKING PRACTICES

Yeasts	Alchemy 4
Fermentation temp	27 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into a stainless steel fermenter, pumped over for 10 days, left for 6 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 40% new French oak, balance in older barrels.

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.56
Total acid	5.5 g/l
Alcohol	14% by volume