



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Cabernet Sauvignon 2021

Complex and stylish, with aromas of blackcurrant leaf and coffee bean which progresses into a palate that's structured and racy with hints of leather, dark chocolate and sweet blackberry. The firm tannins yields a gripping mouthfeel from the first sip through to the long lingering finish.

### FOOD PAIRING

A butterflied leg of lamb or a lamb steak with rosemary and potato dauphinoise on the side.

### VITICULTURAL PRACTICES

|               |                                                                                                                                        |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Varietal      | Cabernet Sauvignon – clone 46C ,169A and 338C                                                                                          |
| Root stock    | 101-14, R110 & R99                                                                                                                     |
| Soil type     | Hutton – decomposed granite                                                                                                            |
| Age of vines  | Planted 2002, 2003 & 2008                                                                                                              |
| Plant density | 2000 - 2300 vines per hectare                                                                                                          |
| Trellising    | Vertical hedge                                                                                                                         |
| Pruning       | 2-bud spurs every 15cm                                                                                                                 |
| Yield         | 10.7 tons per hectare                                                                                                                  |
| Irrigation    | Supplementary drip                                                                                                                     |
| Vintage       | A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well-structured wines with lovely intensity. |
| Picking date  | 23 - 29 March 2021                                                                                                                     |
| Grape sugar   | 24 - 25°B                                                                                                                              |
| Acidity       | 5.1 - 5.3 g/l                                                                                                                          |
| pH at harvest | 3.5 - 3.6                                                                                                                              |

### WINEMAKING PRACTICES

|                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Yeasts          | Alchemy 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Method          | The grapes were gently de-stemmed, retaining as many whole berries as possible, before passing over an additional vibrating table to remove all MOG (matter other than grapes), after which a displacement pump takes the fruit to its fermentation tank. The tanks are then inoculated with a specific commercial yeast strain, this way insuring the development of the perfect flavour profile. Fermentation is done in stainless steel fermenters, and a combination of aerative pump overs and punch down techniques are used to ensure optimal colour, tannin and flavour extraction. Once fermentation is complete the wine is drained off the skins and moved to a holding tank to be barrelled down. Malolactic fermentation takes place in the barrels. The wines age gracefully in place for 18 months, with 40% new French oak barrels, and receive only one racking during this period. After tasting through all the individual lots our winemaking team decides on the final blend, the barrels are emptied into the tank farm and the wines are prepared for bottling. |
| Wood maturation | 18 months in barrel. 40% new French oak, balance in older barrels.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |

### WINE DETAILS

|                |         |
|----------------|---------|
| Residual sugar | 1.9 g/l |
| pH             | 3.45    |
| Total acid     | 6.2 g/l |
| Alcohol        | 14 %    |