VINO FINO
Explore a World of Wine

THELEMA THE MINT CABERNET SAUVIGNON 2023



$92.99

Product Code:	31707
Country:	South Africa
Region:	Stellenbosch
Style:	Red
Variety:	Cabernet Sauvignon

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Cabernet Sauvignon
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gyles Webb abandoned his accounting career in Durban to become a winemaker. In 1983, with the help of his wife's family, the McLean's, Gyles bought Thelema. The beginning of a family legacy. The manor house was restored and the first wines under the Thelema label were released in 1988. By the mid 90's Thelema's wines sold out within a month after release, making it one of the most sought-after wine estates in South Africa. The Webb family describe Thelema as "one of the most beautiful places on earth". As Thelema in Stellenbosch continued to flourish, Gyles embarked on a search for an additional property in order to establish a second vineyard. In 2002, the Webb family purchased an idyllic farm with an undulating landscape, in the cool Elgin region, creating ideal grape growing conditions.

Winery notes (2023 Vintage)
"This wine offers ripe red berry and cassis flavours, with a touch of dark chocolate and mint. Smooth tannins lead to a long, mocha finish. 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.

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. 35% new French

oak, balance in older barrels."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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