

Thelema Muscat de Frontignan 2011

Off-dry. Fragrant, fresh and in good balance; an irresistible quaffer.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 12.89 % vol rs : 7.5 g/l pH : 3.34 ta : 6.4 g/l

type : Fortified **style :** Semi Sweet **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Maturation Potential: 2011 - 2013

in the vineyard : Root stock: R99

Soil type: Hutton – decomposed granite

Age of vines: Planted 1986

Plant density: 3074 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cm

Irrigation: Supplementary drip

Vintage: Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!

about the harvest: Picking date: 11th February

Grape sugar: 21.81 balling

Acidity: 5.03 g/l

pH at harvest: 3.5

in the cellar : Yeasts: WE14

Fermentation temp: 14o Celsius

Method : De-stalk, crush, overnight skin-contact, pressed, settled and Fermented in stainless steel tanks.

