

Thelema Muscat de Frontignan "Vin de Hel" 2008

Beautiful rich golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouth-feel with bags of flavour which is backed up with a good balance of acid.

Vin de Hel is an elegant, concentrated and delicious wine to enjoy with dessert or some fine handcrafted cheeses.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 10.59 % vol rs : 167.13 g/l pH : 3.4 ta : 6.76 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Varietal: Muscat de Frontignan

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

Yield: 2.047 tons

Irrigation: Supplementary drip

Vintage: A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.

about the harvest: Picking date: 4th April

Grape sugar: 39.34 balling

Acidity: 4.29 g/l

pH at harvest: 4.08

in the cellar : Yeasts: WE14

Fermentation temp: 14°C

Method: De-stalk, crush, overnight skin-contact with skin contact enzymes, pressed, settled and Fermented in stainless steel tank. Fermentation was stopped at around 10% Alcohol leaving the wine with a residual sugar of 167.13 g/l.

