

Thelema Vin de Hel Muscat Late Harvest 2011

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

Enjoy with dessert or some fine handcrafted cheeses.

variety : Muscat de Frontignan | Muscat de Frontignan

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin : Stellenbosch

analysis : alc : 12.93 % vol rs : 138 g/l pH : 3.39 ta : 6.9 g/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fruity

pack : Bottle **size :** 375ml **closure :** Cork

ageing : With correct cellaring this late harvest will age exceptionally well for at least 10 years from date of vintage.

Beautiful light golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel 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.

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 12cm

Yield: 4.2 tons/ha

Irrigation: Supplementary drip

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

about the harvest: Picking date: 6th April

Grape sugar: 41.25 °B

Acidity: 3.85 g/l

pH at harvest: 3.96

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 138.2 g/l.

