

Thelema Vin de Hel Muscat Late Harvest 2009

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 : 11 % vol rs : 197.1 g/l pH : 3.72 ta : 6.9 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

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

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: 10.15 tons/ha

Irrigation: Supplementary drip

about the harvest: Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.

Picking date: 15th April

Grape sugar: 34.8 °B

Acidity: 5.19 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 167.13 g/l.

