

Thelema Muscat de Frontignan 2014

Off-dry, unwooded, fragrant and fresh - beware the irresistible quaffability of this excellently balanced wine.

A perfect lunch time wine on its own, or with salads and delicately flavoured dishes.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Thelema Mountain Vineyards

winemaker : Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 13.43 % vol rs : 8.36 g/l pH : 3.24 ta : 5.9 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready now, but will develop for 2 more years

Winemaker's Comments: Off-dry. Very fragrant, fresh and in good balance; an irresistible quaffer.

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 12cm

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: Yield:: 6.45 tons

Picking dates: 25th February

Grape Sugar: 22.2° B

Acidity: 5.86 g/l

pH at Harvest: 3.38

in the cellar : Yeasts: Vin 7 / Alchemy 2

Fermentation temp: 15 °C

Method: De-stalk, crushed, pressed, settled and fermented in stainless steel tanks.

