

## Thelema Vin de Hel Muscat Late Harvest 2012

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** : Gyles Webb

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.0 % vol **rs** : 45.5 g/l **pH** : 3.75 **ta** : 6.0 g/l

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

**pack** : Bottle **size** : 750ml **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 eld: 4.2 tons/ha

Irrigation: Supplementary drip

Very dry season with ideal cool weather during the ripening period leading to perfect conditions for the white wines.

**about the harvest**: Picking date: 23rd April

Grape sugar: 36.25° B

Acidity: 4.51 g/l

pH at harvest: 3.99

**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 12% Alcohol leaving the wine with a residual sugar of 45.5 g/l.

