

Thelema Muscat de Frontignan 2019

This wine is made in an off-dry style and shows typical Muscat aromas of litchis, rose petals and sweet fruit. It is a lovely fresh wine with good balance, making it an irresistible quaffer.

A perfect lunch time wine on its own, or with salads and slightly spicy dishes.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Thelema Mountain Vineyards

winemaker : Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 5.6 g/l pH : 3.35 ta : 5.6 g/l

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

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

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

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 A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.

about the harvest: Picking dates: 8th February 2019

Grape Sugar: Average 21.0 °B

Acidity: 5.91 g/l

pH at Harvest: 3.43

in the cellar : Yeasts: D522

Fermentation temp: 14 °C

Method: The bunches were destalked, crushed and pressed. The settled juice was fermented cold in stainless steel tanks to retain the wine's perfumed aromas and fruity character.

