

## Thelema Vin de Hel Muscat Late Harvest 2018

A golden dessert wine with very typical Muscat characters on the nose. The wine shows upfront aromas of pineapple, citrus, apricots, a touch of honey and subtle floral notes. The palate is lush with the perfect balance between sweetness and fresh acidity. The Vin de Hel is an elegant, concentrated and delicious wine to enjoy with dessert or some fine handcrafted cheeses.

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**variety :** Muscat de Frontignan | Muscat de Frontignan

**winery :** Thelema Mountain Vineyards

**winemaker :** Gyles Webb

**wine of origin :** Stellenbosch

**analysis :** alc : 11 % vol   rs : 142 g/l   pH : 3.28   ta : 6.7 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.

**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 eld: 4.2 tons/ha

Irrigation: Supplementary drip

Vintage: 2018 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 date: 5 April

Grape sugar: 35.7 °B

Acidity: 4.19 g/l

pH at harvest: 4.11

**in the cellar :** Yeasts: Zymaflore ST

Fermentation temp: 14° C

Method: The bunches were destalked, crushed and allowed to ferment for 24 hours on the skins. The fermenting must went through a slow 3 hours press cycle and the turbid juice carried on fermentation in Stainless steel tanks.

