



**THELEMA**  
MUSCADEL  
1998

### Viticultural Practices

Varietal	: Muscat de Frontignan
Root stock	: R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985
Plant density	: 3700 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 4.7 tons per ha
Irrigation	: Supplementary drip

### Winemaking Practices

Method	: A portion of the crop was left on the vines until super-ripe. The grapes were then harvested, de-stemmed and crushed and allowed to ferment for a few days before pressing and fortification with neutral spirits. The wine was then transferred to barrel where it stayed for 6 years.
Wood maturation	: Aged in old Chardonnay barrel

### Wine details

Residual Sugar	: 271.2 g/l
pH	: 3,91
Total acid	: 4.1 g/l
Alcohol	: 16.09% by volume
Maturation Pot	: 10 years

### Winemaker's comments

"This is a beautifully nutty, raisiny wine with great balance. Pity these wines are so under-rated!"

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