



# THELEMA

## MUSCAT DE FRONTIGNAN

### 2005

#### 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
Vintage	: Warm and ripe
Picking date	: 18 <sup>th</sup> of February
Grape sugar	: Average of 23.3 degrees Balling
Acidity	: Average of 4.77 g/l
pH at harvest	: Average of 3,56

#### Winemaking Practices

Yeasts	: WE14
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

#### Wine details

Residual Sugar	: 21.2 g/l
pH	: 3,06
Total acid	: 6.9 g/l
Alcohol	: 12.76% by volume
Maturation Pot	: Ready now

#### Winemaker's comments

"Delicious grapey flavours with crisp acidity and a touch of sweetness – a perfect summertime aperitif wine, or accompaniment to lightly-spiced food."

---

Visit us online: <http://www.thelema.co.za>