



THELEMA

MUSCAT DE FRONTIGNAN

2006

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	: Moderate to warm
Picking date	: 3 rd of February
Grape sugar	: Average of 23.3 degrees Balling
Acidity	: Average of 7.02 g/l
pH at harvest	: Average of 3,28

Winemaking Practices

Yeasts	: Zymaflore ST
Fermentation temp	: About 15 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

Wine details

Residual Sugar	: 9.0 g/l
pH	: 3,33
Total acid	: 5.67 g/l
Alcohol	: 13.27% 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."

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