



# THELEMA

## MUSCAT DE FRONTIGNAN

### 2007

#### 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	: 2 <sup>nd</sup> of February
Grape sugar	: Average of 21.71 degrees Balling
Acidity	: Average of 6.23 g/l
pH at harvest	: Average of 3,49

#### Winemaking Practices

Yeasts	: WE 14
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	: 10.3 g/l
pH	: 3,38
Total acid	: 6.1 g/l
Alcohol	: 12.25% by volume
Maturation Pot	: Ready now

#### Winemaker's comments

"Semi-sweet. Fragrant, fresh and in nice balance; an irresistible quaffer."

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