



# THELEMA

MUSCAT DE FRONTIGNAN

2008

## 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 vintage with showers during latter part of harvest
Picking date	: 11 <sup>th</sup> February
Grape sugar	: 19.96
Acidity	: 5.77
pH at harvest	: 3.49

## Winemaking Practices

Yeasts	: WE14
Fermentation temp	: 15 celcius
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

## Wine details

Residual Sugar	: 12.57g/l
pH	: 3.32
Total acid	: 5.8 g/l
Alcohol	: 10.82 % by volume
Maturation Pot	: Ready now

## Winemaker's comments

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