



THELEMA

MUSCAT DE FRONTIGNAN

1996

Viticultural Practices

Varietal	: Muscat de Frontignan
Root stock	: R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 12 tons per ha
Irrigation	: None
Picking date	: 8 th February
Grape sugar	: 21 degrees Balling
Acidity	: 7,6 g/l

Winemaking Practices

Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in stainless steel tanks. Bottled in May to preserve freshness.
Wood maturation	: None
Yeast	: Vin 7
Fermentation temp	: 14 degrees C

Wine details

Residual Sugar	: 7,6 g/l
pH	: 3,37
Total acid	: 6,7 g/l
Alcohol	: 12,24% by volume
Maturation Pot	: Ready now

Winemaker's comments

"Delicious grapey flavours with crisp acidity and freshness – a perfect summertime aperitif wine."

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