



# THELEMA

## MUSCAT DE FRONTIGNAN

1997

### 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 10 tons per ha
Irrigation	: Supplementary
Vintage	: Dry and hot
Picking date	: 18 <sup>th</sup> March
Grape sugar	: 20 degrees Balling
Acidity	: 7 g/l
pH at harvest	: 3,3

### Winemaking Practices

Yeasts	: Vin 13
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	: 5,3 g/l
pH	: 3,33
Total acid	: 6,7 g/l
Alcohol	: 11,97% by volume
Maturation Pot	: Ready now

### Winemaker's comments

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