



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za

Thelema Gargantua Muscadel 2000

Gyles was always inspired by muscat sweet wines, and decided to plant a single vineyard of this cultivar on Thelema. The flavour profile of this wine is remarkable; starting off with alluring aromas of toffee, molasses, raisins, fruit and caramelised nuts, and honeycomb on the nose. The palate is rich and luscious, and it has a long and lingering finish. Total production is 1065 bottles (500ml). Gift packaging included.

MATURATION

This luxurious sweet wine is drinking superbly at the moment, and does not require further ageing in bottle.

FOOD PAIRING

Strong cheeses, or enjoy on its own after a meal.

VITICULTURAL PRACTICES

Varietal	Muscat de Frontignan
Root stock	Richter 99
Soil type	Hutton - decomposed granite
Age of vines	Planted in 1986
Plant density	3074 vines per hectare
Trellising	Vertical hedge
Pruning	2 bud spurs, every 12cm
Irrigation	Supplementary drip

WINEMAKING PRACTICES

Method	Grapes handpicked in the vineyard early in the morning, to ensure that the fruit is nice and cool when it arrives at the cellar for processing. De-stalked, crushed, pumped through mash cooler into stainless steel tank and left on the skins for 2 days before pressing. The juice is then clarified via natural settling, fortified with a neutral wine spirit and allowed to age in older barrels.
Wood Maturation	19 years in older French oak barrels

WINE DETAILS

Residual Sugar	324.5 g/L
pH	3.78
Total acidity	4.5 g/L
Alcohol	17.5%
Blend	100% Muscat de Frontignan

WINEMAKER'S COMMENTS

This fortified Muscadel was left in French oak barrels for 19 years before bottling.

