



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Muscat 2018

An off-dry style of Muscat de Frontignan that shows fragrant aromas of litchis, rose petals and sweet fruit. Beware the irresistible quaffability of this delicious wine.

### MATURATION

Ready now, but will develop for 2 more years.

### FOOD PAIRING

A perfect lunch time wine on its own, or with salads and slightly spicy dishes.

### VITICULTURAL PRACTICES

Varietal	Muscat
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1986
Plant density	3074 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Irrigation	Supplementary drip
Vintage	A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.
Picking dates	12 February 2018
Grape sugar	Average 20.8 °B
Acidity	5.9 g/l
pH at harvest	3.44

### WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	14 °C
Method	The bunches were destalked, crushed and pressed. The settled juice was fermented cold in stainless steel tanks to retain the wine's perfumed aromas and fruity character.

### WINE DETAILS

Residual Sugar	6.0 g/l
pH	3.30
Total acid	6.40 g/l
Alcohol	11.97% by volume
Maturation Pot	2018 – 2020

### WINEMAKER'S COMMENTS

This wine is made in an off-dry style and shows typical Muscat aromas of litchis, rose petals and sweet fruit. It is a lovely fresh wine with good balance, making it an irresistible quaffer.