



THELEMA

MOUNTAIN VINEYARDS

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Thelema Muscat de Frontignan 2013

Off-dry, unwooded, fragrant and fresh - beware the irresistible quaffability of this excellently balanced 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 delicately flavoured dishes.

WINEMAKER'S COMMENTS

Off-dry. Very fragrant, fresh and in good balance; an irresistible quaffer.

VITICULTURAL PRACTICES

Varietal	Muscat de Frontignan
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
Yield	6.45 tons
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking dates	21th February
Grape sugar	Average 21.87 °B
Acidity	7.1 g/l
pH at harvest	3.2

WINEMAKING PRACTICES

Yeasts	Vin 7 / Alchemy 2
Fermentation temp	15 °C
Method	De-stalk, crushed, pressed, settled and fermented in stainless steel tanks.

WINE DETAILS

Residual Sugar	7.5 g/l
pH	3.21
Total acid	6.4 g/l
Alcohol	11.71% by volume
Maturation Pot	2013 – 2015