



THELEMA

MOUNTAIN VINEYARDS

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Thelema Muscat de Frontignan 2014

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	The wettest season in 48 years delaying harvest and putting immense pressure on the cellar. However the resultant wines show beautiful aromatic characteristics and finesse
Picking dates	25th February
Grape sugar	Average 22.2 °B
Acidity	5.86 g/l
pH at harvest	3.38

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	8.36 g/l
pH	3.24
Total acid	5.9 g/l
Alcohol	13.43% by volume
Maturation Pot	2014 – 2016