



THELEMA

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Thelema Muscat de Frontignan 2016

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 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
Irrigation	Supplementary drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for quality grapes.
Picking dates	29 January 2016
Grape sugar	Average 20.0 °B
Acidity	5.6 g/l
pH at harvest	3.5

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	9.2 g/l
pH	3.00
Total acid	6.6 g/l
Alcohol	11.5% by volume
Maturation Pot	2016 – 2019

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.