



THELEMA

MOUNTAIN VINEYARDS

PO BOX 6148, UNIEDAL, 7612, SOUTH AFRICA

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



Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2011

Beautiful rich golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with a good balance of acid.

MATURATION

With correct cellaring this late harvest will age exceptionally well for at least 10 years from date of vintage.

FOOD PAIRING

Enjoy with dessert or some fine handcrafted cheeses.

WINEMAKER'S COMMENTS

Beautiful light golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with a good balance of acid. Vin de Hel is an elegant, concentrated and delicious wine to enjoy with dessert or some fine handcrafted cheeses.

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	4.2 tons/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start of the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!.
Picking date	6th April
Grape sugar	41.25 °B
Acidity	3.85 g/l
pH at harvest	3.96

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush, overnight skin-contact with skin contact enzymes, pressed, settled and fermented in stainless steel tank. Fermentation was stopped at around 10% Alcohol leaving the wine with a residual sugar of 138.2 g/l.

WINE DETAILS

Residual sugar	138.2 g/l
pH	3.39
Total acid	6.9 g/l
Alcohol	12.93% by volume
Maturation	2012 – 2019