



THELEMA

MOUNTAIN VINEYARDS

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Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2013

A light golden dessert wine with very typical Muscat characters on the nose. This floral perfume is complemented by undertones of citrus, apricots and a hint of honey. The wine is lush, with bags of flavour, showing the perfect balance between sweetness and fresh acidity.

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

A light golden dessert wine with very typical Muscat characters on the nose. This floral perfume is complemented by undertones of citrus, apricots and a hint of honey. The wine is lush, with bags of flavour, showing the perfect balance between sweetness and fresh acidity. 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
Irrigation	Supplementary drip
Vintage	Cool start to season delaying harvest by a week or so leading to an exceptional vintage with white wines of great purity, elegance and concentration
Picking date	15th April
Grape sugar	36.25 °B
Acidity	4.51 g/l
pH at harvest	3.99

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 11% Alcohol leaving the wine with a residual sugar of just over 100 g/l.

WINE DETAILS

Residual sugar	109.5 g/l
pH	3.53
Total acid	6.2 g/l
Alcohol	11% by volume
Maturation	2015 – 2024