Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2015

A golden dessert wine with very typical Muscat characters on the nose. The wine shows upfront aromas of pineapple, citrus, apricots, a touch of honey and subtle floral notes. The palate is lush with 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.

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	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.
Picking date	17th April
Grape sugar	32 °B
Acidity	5.58 g/l
pH at harvest	3.73

WINEMAKING PRACTICES

Yeasts	Zymaflore ST
Fermentation temp	14 °C
Method	The bunches were destalked, crushed and allowed to ferment for 24 hours on the skins. The fermenting must went through a slow 3 hours press cycle and the turbid juice carried on fermentation in Stainless steel tanks.

WINE DETAILS

Residual sugar	117 g/l
pH	3.17
Total acid	6.9 g/l
Alcohol	12% by volume
Maturation	2086 – 2026

WINEMAKER'S COMMENTS

A golden dessert wine with very typical Muscat characters on the nose. The wine shows upfront aromas of pineapple, citrus, apricots, a touch of honey and subtle floral notes. The palate is lush with the perfect balance between sweetness and fresh acidity. The Vin de Hel is an elegant, concentrated and delicious wine to enjoy with dessert or some fine handcrafted cheeses.