



Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2016

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.

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.

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	2016 was generally a warm and dry vintage, an exceptionally dry winter followed by a warm and windy January resulted in decreased crop levels among all varieties.
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	131 g/l
pH	2.61
Total acid	7.7 g/l
Alcohol	11.5% by volume
Maturation	2019– 2029