



THELEMA

MOUNTAIN VINEYARDS

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Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2020

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.

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	Moderate weather during the growing season lead to optimal ripening conditions allowing for evenly ripened fruit with great natural acidity and concentration of flavour.
Picking date	27 March
Grape sugar	33.4 °B
Acidity	5.95 g/l
pH at harvest	3.8

WINEMAKING PRACTICES

Yeasts	Zymaflore ST
Fermentation temp	14 °C
Method	The bunches were destalked, crushed with the additional raisins and berries pulled off the stems by hand and added to tank. 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	102.2 g/l
pH	3.35
Total acid	7.0 g/l
Alcohol	12.0 % by volume