



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2021

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                                                                                                                 |
| Yield         | 4.7 t/ha                                                                                                                               |
| Irrigation    | Supplementary drip                                                                                                                     |
| Vintage       | A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well-structured wines with lovely intensity. |
| Picking date  | 16 April 2021                                                                                                                          |
| Grape sugar   | 33.4 °B                                                                                                                                |
| Acidity       | 5.01 g/l                                                                                                                               |
| pH at harvest | 3.78                                                                                                                                   |

### 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 | 148.8 g/l        |
| pH             | 3.30             |
| Total acid     | 7.1 g/l          |
| Alcohol        | 11.0 % by volume |



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