



THELEMA

MOUNTAIN VINEYARDS

PO BOX 6148, UNIEDAL, 7612, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Thelema "Vin de Hel" Muscat Late Harvest (375ml) 2024

A golden dessert wine with classic Muscat aromas. The nose shows layers of citrus, apricot, pineapple and a touch of honey, supported by subtle floral notes. The palate is rich and concentrated, with a fine balance of natural 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 12 cm.
Yield	4.9 t/ha
Irrigation	Supplementary drip
Vintage	Apart from some warmer days during December and January, we experienced a relatively cool season, ideal for achieving optimal berry and seed ripeness.
Picking date	05 April 2024
Grape sugar	33 °B
Acidity	4.92 g/l
pH at harvest	3.9

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	The grapes, which at this stage have a combination of Botrytis, raisin like and juicy berries are gently destemmed and crushed to optimise juice extraction. Additional raisins which are not removed by the de-stemmer are removed by hand and added back to the tank. Fermentation is allowed to start on the skins for at least 24 – 48 hours. After which the skins are pressed during a slow 3-hour press cycle.

WINE DETAILS

Residual sugar	163.6 g/l
pH	3.48
Total acid	6.0 g/l
Alcohol	11% by volume