



THELEMA

MOUNTAIN VINEYARDS

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Thelema "Vin de Hel" Muscat Late Harvest (750ml) 2010

Beautiful rich golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with a good balance of acid.

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

Made from grapes grown on one of Thelema's oldest blocks, this wine has a beautiful light golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with a good balance of acid. 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
Yield	10.66 tons/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm weather
Picking date	12th April
Grape sugar	46.6 °B
Acidity	5.58 g/l
pH at harvest	3.9

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush, overnight skin-contact with skin contact enzymes, pressed, settled and fermented in stainless steel tank. Fermentation was stopped at around 10% Alcohol leaving the wine with a residual sugar of 162.3 g/l.

WINE DETAILS

Residual sugar	162.3 g/l
pH	3.25
Total acid	8.1 g/l
Alcohol	11.22% by volume
Maturation	2011 – 2019