

Fleur du Cap Noble Late Harvest 2003

Veritas 2004 - Gold

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Silver - International Wine and Spirit Competition (IWSC) 2005

Michelangelo Awards 2005 - Silver Medal

“The wine has a deep golden straw colour with subtle green edges. On the nose it shows litchi, pepper and classical dusty botrytis, while on the palate it is well balanced between acid and fruit with dominant flavours of peaches and dried fruit,” says winemaker Kobus Gerber.

Ideal with cheeses and as an accompaniment to desserts.

variety : Riesling | 100% Riesling

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 11.93 % vol rs : 125.5 g/l pH : 3.43 ta : 8.45 g/l

type : Dessert style : Sweet

pack : Bottle

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in the vineyard : Terroir

Climate, soil, altitude and slope orientation is selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes came from a 15 year-old vineyard on a south-facing slope in the Stellenbosch region, trellised on a 5-wire hedge system.

about the harvest: The grapes were hand-harvested at 37° Balling with a yield of 4 tons per hectare.

in the cellar : In the cellar the grapes received skin contact for 14 hours and fermented at 16°C. The wine was left on the fine lees for 2 months.

