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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
â€œThe 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,â€ 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 37Â° 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 16Â°C. The wine was left on the fine lees for 2 months.