

Nederburg Noble Late Harvest 2004

Fairbairn Capital Trophy Wine Show 2005 - Gold and Top Noble Late Harvest Award
International Wine Challenge 2005 - Bronze

Colour: Bright yellow and gold.

Bouquet: Aromas of apricot and ripe raisins.

Taste: Dried fruit with undertones of vanilla result in a lingering aftertaste and a perfect sugar/acid balance.

Enjoy with tomato soup, cakes, pastries and tarts.

variety : Chenin Blanc | 81% Chenin Blanc, 16% Muscadel, 4% Semillon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 144.00 g/l pH : 3.60 ta : 9.24 g/l

type : Dessert **style :** Sweet

pack : Bottle

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in the vineyard : Grapes were sourced from vineyards in the Durbanville and Paarl areas, grown Tukululu and Oakleaf soils. Ranging in altitudes at between 120 m and 160 m above sea level, the vineyards were planted between 1984 and 1993. The vines, grafted onto nematode resistant rootstock Richter 99, received supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at between 28Â° and 40Â° Balling during April and May.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16Â° C for three to six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent fermentation once the desired residual sugar had been reached. The wine received no wood maturation.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com