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# Fleur du Cap Noble Late Harvest 2004

**2007 International Wine Challenge â€“ Bronze Medal**
**Veritas 2005 - Bronze**
The wine has a deep golden straw yellow colour with green edges. On the nose the wine shows litchi, honey and classical dusty botrytis, while on the palate it is well balanced between acid and fruit with dominant flavours of peaches and dried fruit.

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 : 9.96 % vol rs : 107.5 g/l pH : 3.2 ta : 9.4 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 Weisser Riesling grapes came from a vineyard in Stellenbosch with a south facing slope. The grapes were handpicked when the vineyard was approximately 35% infected by Botrytis cinerea.

about the harvest: The grapes were picked by hand at 30Â° Balling during beginning of April with a yield of 7 tons per hectare.

in the cellar : In the cellar the juice had skin contact for 24 hours and fermented at 16Â°C.