

## Nederburg Noble Late Harvest 2005

Veritas 2006 - Gold

International Wine & Spirit Competition 2006 - Gold Best in Class

Old Mutual Trophy Wine Show 2006 - Bronze

Colour: Bright yellow with golden specks.

Bouquet: Aromas of dried peaches, apricot and honey supported by a spicy background.

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 | 90% Chenin Blanc, 10% Weisser Riesling

**winery :** Nederburg Wines

**winemaker :** Andrea Freeborough

**wine of origin :** Coastal

**analysis :** alc : 10.64 % vol    rs : 225.0 g/l    pH : 3.82    ta : 8.92 g/l

**type :** Dessert    **style :** Sweet

**pack :** Bottle

Veritas 2006 - Gold

International Wine & Spirit Competition 2006 - Gold Best in Class

Old Mutual Trophy Wine Show 2006 - Bronze (72/100)

**in the vineyard :** Grapes were sourced from vineyards in the Durbanville and Paarl areas, grown Tukulu and Oakleaf soils. Ranging in altitudes at between 120m and 160m 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 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

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