

Badsberg Noble Late Harvest 2004

Veritas 2006 - Bronze

2006 Michelangelo International Wine Awards - Silver Medal

2006 Vinalies Internationales Paris - Silver

Veritas 2005 - Bronze

2005 Michelangelo International Wine Awards - Silver

Colour: Rich, golden colour

Nose: Dried apricots and stewed fruit. Typical botrytis character.

Palate: Honey and raisins. Good balance between alcohol, sugar and acid.

variety : Muscat dAlexandrie | Hanepoot, Chenin Blanc

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Rawsonville

analysis : alc : 12.5 % vol rs : 133.0 g/l pH : 3.97 ta : 7.8 g/l

type : Dessert **style** : Sweet

pack : Bottle **closure** : Cork

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in the vineyard : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Sand, rock

Trellis system: Bush vine

Irrigation: Sprinkler

about the harvest: The grapes were harvested end of March at 32° Balling.

Yield: 3 tons/ha

in the cellar : Contact on the skin for 2 days, pressed, fermented at 18°C.

Fermentation stops naturally.

Filtering and bottling.