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Fleur du Cap Noble Late Harvest 2005



Winemaker's Comments (Winemaker: Kobus Gerber)
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.

This wine is the ideal accompaniment to desserts as well as a variety of cheeses.

variety : Riesling | 100% Riesling
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 10.42 % vol rs : 118.50 g/l pH : 3.62 ta : 10.60 g/l
type : Dessert style : Sweet
pack : Bottle

Veritas 2006 - Silver
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze (74/100)
Michelangelo Awards 2006 - Gold Medal

in the vineyard : **Terroir**
Climate, soil, altitude and slope orientation are 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 predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The Rhine Riesling grapes came from a vineyard in Stellenbosch. The grapes were handpicked when the vineyard was approximately 35% infected by Botrytis cinerea.

about the harvest: The grapes were picked by hand at 33Â° Balling during the end of March with a yield of 7 tons per hectare.

in the cellar : In the cellar the juice received skin contact for 14 hours and fermented at 16Â°C. The wine was left on the fine lees for 2 months.