

Fleur du Cap Noble Late Harvest 2006

Winemaker's Comments (Winemaker: Pieter Badenhorst)

The wine has a bright yellow colour with golden specs. On the nose it is rich in aromas of peaches, apricot and honey enhanced by a spicy background. The palate has a perfectly balanced sugar/acid ratio with dried fruit and vanilla spice flavours and a lively aftertaste.

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

variety : Riesling | 100% Riesling

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Coastal

analysis : alc : 10 % vol rs : 199.8 g/l pH : 3.4 ta : 9.6 g/l

type : Dessert **style :** Sweet

pack : Bottle

Veritas 2007 - Silver

2007 Michelangelo International Wine Awards - 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 38° Balling during the end of March with a yield of 5 tons/ha.

in the cellar : In the cellar the juice received skin contact for 16 hours and fermented at 16° - 18°C. The wine was left on the fine lees for 2 months.

