

Zondernaam Noble Late Harvest 2006

A golden straw colour with a green rim. Aromas of quince jelly underlying dried apricots and peaches with a hint of straw, which follows through to an intense palate of fruit preserves including caramelised oranges and dried peaches with integrated toasted oak on the finish. Intense long finish which has an impression of dryness.

variety : Semillon | 51% Semillon, 49% Sauvignon Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin :

analysis : alc : 12.8 % vol rs : 157 g/l pH : 3.36 ta : 7.5 g/l

type : Dessert **wooded**

pack : Bottle

about the harvest: The grapes were harvested from botrytis grapes from our Stellenbosch farm on 19 of April 2006 at 38° Balling.

in the cellar : The grapes were crushed without destemming to a tank for 24 hours of skin contact before pressing. The juice was then settled before being run to a barrel for fermentation where it underwent spontaneous fermentation (no yeast inoculated). The fermentation took two months before stopping naturally. Fermentation took place in 225 litre barrels of which 30% were new French oak barrels. This wine spent eight months in a barrel before being filtered and bottled in January 2007.



TOKARA Wines | Olive Oil

Stellenbosch

021 808 5900

www.tokara.com