

Ken Forrester T Noble Late Harvest 2005

Chenin Blanc with Botrytis. We are blessed with botrytis most years and with multiple pickings (4/5 times) manage to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance. This golden wine with fresh, green tones is in a lighter style, clean yet unctuously sweet. Sumptuous peach, apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness, yet tangy, with sweet and sour zip, wood spice on the finish.

Serve with fruit tarts, wild berries and ice cream, and full flavoured cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ken Forrester Wines

winemaker : Martin Meinert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 115.7 g/l pH : 3.68 ta : 7.8 g/l

type : Dessert

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- Platter 5 stars

in the vineyard : Soil: High clay and slit - Westley

Yield: 3 ton

Locality: west (flat)

in the cellar : Barrel fermented with wild yeast. 400 L new French oak barrels for 18 months. T



Ken Forrester Wines

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