

Fleur du Cap Noble Late Harvest 2007

2009 John Platter - *****

2008 Veritas Awards - Gold Medal

2008 Old Mutual Trophy Awards - Bronze Medal (71/100)

Winemaker's Comments (Winemaker: Pieter Badenhorst)

The wine has a bright yellow gold colour. On the nose the wine shows ample typical botrytis aromas of dried apricots, honey and peach. The palate rewards with delightful tangerine peel, orange marmalade and honey whilst the botrytis enhances the flavours. Great acidity tempers the sweetness and accentuates the fruit flavours.

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 : 10.55 % vol rs : 214.0 g/l pH : 3.49 ta : 10.59 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

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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 were sourced from vineyards situated in Stellenbosch. The grapes were handpicked when the vineyards were approximately 60 - 70% 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.

