

Deetlefs Familie Noble Late Harvest 2005

Colour: A golden colour - almost flaxen.

Nose: The nose is layered with a fruity, honeyed aroma, underlined by fresh orange peel.

Palate: Absolutely luxurious flavour, clean and zesty, not cloying at all. The orange peel once again makes its appearance on the palate, all adding to the refreshing finish.

Sweet desserts Serving temperature: 10° - 12° C (summer) or 14° - 17° C (winter)

variety : Muscat dAlexandrie | Muscat dAlexandrie

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 10.5 % vol

type : Dessert **style :** Sticky **body :** Full

pack : Bottle **closure :** Cork

ageing : 4 - 10 years

in the vineyard : Cool, misty mornings on the riverbanks create a unique micro-climate with the sun beating off the moisture during the day, this all is particularly conducive to enhancing botrytis.

