

Ken Forrester T Noble Late Harvest 2007

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.

"It has so much class and breeding that it never once breaks into full on sweetie mode, preferring to hint and tempt with flashes of honey and tropical fruit and then moments of crunchy nut and brittle toffee - rapture!" - *Matthew Jukes' Top 50 from Cape Wine 2008*

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

variety : Chenin Blanc | 100% Chenin Blanc (Botrytis)

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 130 g/l pH : 3.67 ta : 8.2 g/l

type : Dessert **style** : Sticky

pack : Bottle **closure** : Cork

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

Yield: 2 tons/ha

Locality: south-south-west

This rich, unctuous wine is the product of old Chenin Blanc bushvines which start their autumn days in a morning mist.

about the harvest: The late season humidity brings on a natural botrytis and we harvest the vines 4 or 5 times to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance.



Ken Forrester Wines

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