

Eikendal Noble Late Harvest 2007

The Eikendal Chenin Blanc Noble Late is brilliantly coloured, and balanced, with a syrupy consistency and balanced acidity. On the nose it has honey, jasmine, sugared pineapple, dried apricot and peach flavours so typical of Botrytis cinerea grapes. The fruit flavours follow through on to the palate, with a rich and generous fruit and a creamy, fresh finish. .

Pair with Crème Brûlée, pineapple compote, soft aged cheeses, fig preserves, or just on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 11.93 % vol rs : 104.4 g/l pH : 3.35 ta : 7.6 g/l so2 : 228 mg/l

type : Dessert **style :** Sweet **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is drinking well now, and can be enjoyed till 2011 and beyond.

in the vineyard : These vineyards have a northeast aspect and are up to 170m above sea level and grown in the Peroldt five-wire trellising system on Duplex Alluvial and Estcourt soils. These vineyards cover about 2 hectares of the total of 55 planted.

about the harvest: 2007 was a moderately hot vintage for Stellenbosch, with cool, constant temperatures with some rain during the harvest, and a long dry spell towards the Noble Late Harvest.

