wine.co.za
easiest way to buy wine

# Fleur du Cap Noble Late Harvest 2008

The wine has a golden yellow colour. On the nose the wine shows attractive aromas of honey, apricot and dried pear with musky botrytis in the background. The palate rewards with delightful tangerine peel, marmalade and honey. 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 :** Semillon | 58% Semillon 42% Rhine Riesling
**winery :** Fleur du Cap
**winemaker :** Pieter Badenhorst
**wine of origin :** Coastal
**analysis :** **alc :** 9.5 % vol **rs :** 250 g/l **pH :** 3.46 **ta :** 9.6 g/l
**type :** Dessert **style :** Sweet
**pack :** Bottle **closure :** Cork

2010 International Wine and Spirit Competition - Best in Class Gold
Veritas 2010 Wine Awards - Double Gold Medal

**in the vineyard :** Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder range reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

**Terroir**
Climate, soil, altitude and slope orientation are chosen 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)**
This is a blend of Semillon from the Durbanville area and Rhine Riesling grapes sourced from one vineyard situated in Stellenbosch. The Rhine Riesling were picked first week in April and the Semillon about two weeks later. The grapes were handpicked when the vineyards were approximately 60-70% infected by Botrytis cinerea.

**about the harvest:** The grapes were picked between 38° - 42° Balling with a yield of smaller than 3 tons per hectare.

**in the cellar :** At the cellar the grapes went through extensive sorting to ensure only healthy grapes end in the press. It was pressed lightly and the juice returned to the skins for 16 hours of skin contact and extraction of flavours. It underwent a final pressing, inoculated with pure yeast and fermented at 16° - 18° C. The wine was left on the fine lees for 3 months. Only then were the Semillon and Rhine Riesling blended together. The wine received a fining and a filtration before being bottled.