

Du Toitskloof Noble Late Harvest 2007

This full-bodied wine offers a luscious bouquet of peaches, apricots and hazelnuts, enhanced by a botrytis character. The Muscat tends to dominate, providing a floral, raisiny character.

Best served chilled either on its own or with different cheeses and nuts. A perfect companion to any dessert.

variety : Muscat d'Alexandrie | 80% Muscat d'Alexandrie, 20% Chenin Blanc

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 13.67 % vol rs : 90.0 g/l pH : 3.54 ta : 7.2 g/l so2 : 140 mg/l fso2 : 46 mg/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

John Platter 2012 - Noble Late Harvest 2007 - 3½ star

John Platter 2011 - Noble Late Harvest 2007 - 3½ star

Veritas 2010 - Noble Late Harvest 2007 - Bronze

Michelangelo International Wine Awards 2008 - Noble Late Harvest 2007 - Gold

Swiss International Air Lines Wine Awards 2008 - Silver Award

ageing : Enjoy now or drink within 10 years after bottling.

in the vineyard : The grapes - Muscat d'Alexandrie and Chenin Blanc - were all harvested from very old bush vines, growing in slightly clayey soil on the farm Goudyn. The grapes were allowed to remain on the vines, which produced a very low yield, until they had become quite raisiny, with a high concentration of sugar.

in the cellar : The grapes were crushed at 31° Balling where after the mash was pumped to rotor tanks where it was kept for two days at 10°C - 13°C to enhance flavour extraction. After skin contact, the juice was extracted and the skins pressed. 20% of the press-juice was added to the free run juice to provide extra body. The juice was allowed to settle over a period of 4 days, after which the clean juice was inoculated with a selected yeast strain. At about 14% alcohol the yeast cells died and the fermentation stopped, leaving a natural residual sugar of about 90g/l. The wine was then protein- and cold-stabilised, filtered and bottled.



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