

Lourensford Estate Noble Late Harvest 2009

The colour is rich and golden. Apricots and honey flavours are present and the palate is full bodied and sweet without being cloying.

Pair with desserts, especially with soft cream based desserts such as cremebrulee or vanilla desserts. It also goes well with lemon or lime based puddings. Serve at 15°C

variety : Semillon | 100% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : **alc** : 12.5 % vol **rs** : 177 g/l **pH** : 3.39 **ta** : 9.3 g/l

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

pack : Bottle **closure** : Cork

ageing : 3 - 5 years from vintage date.

in the vineyard : Altitude: 100-200m above sea level, and next to the Lourensriver

Age of vines: 9 years

Rootstock: 101-14 Mgt

Clones: GD121

Slopes: Situated on the valley floor

Row direction: South-North

Soil type: Sweetwater soil profile

in the cellar : Hand selected Botrytised bunches were picked into lug boxes and deposited straight into the press. A light pressing followed and juice was added back to the press where overnight skin contact followed cold fermentation with selected yeast strains.

Fermentation was arrested at 16 B.

23% of the wine was fermented in 300L Hungarian oak barrels

