

## Avontuur Above Royalty Noble Late Harvest 2009

Colour: A deep, rich golden colour, promises the tastes to come.

Aroma: Ripe pears and Golden Delicious apples with dried apricots to add interest.

Flavour: Beautifully rich and sweet, without being cloying. Should be cooled before serving.

Finish: A long, soft finish.

Will match cheese boards, preserves and fruit-based desserts.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Avontuur Estate

**winemaker** : .

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol   rs : 95.5 g/l   pH : 3.54   ta : 6 g/l

**type** : White   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : Drink now or for the next 5 years.

**about the harvest**: Left on the vines for optimum ripeness. When it reached 70% Botrytis, it was harvested

Harvest Date: 21st April 2009

Average Degree Balling at Harvest: 39°

**in the cellar** : Whole-bunch pressed for 3 hours, inoculated and fermented in stainless steel tanks. The wine was aged in 3rd fill French oak barrels for 3 months, filtered and bottled.

Bottling Date: 9April 2010



**Avontuur Estate**

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