

Lourensford Winemakers Selection Noble Late Harvest Semillon 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 creme brulee 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 : Somerset West

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

type : Dessert **wooded**

pack : Bottle **closure :** Cork

Top 100 SA Wine Challenge 2013

International Wine Challenge 2009 - Silver

ageing : 3 - 5 years from vintage date

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

Age of vines: 9 years

Rootstock: 101-14Mgt

Clones: GD121

Slopes: Situated on the valley floor

Row direction: South-North

Soil type: Sweetwater soil profile

about the harvest: Hand selected Botrytised bunches were picked into luyg boxes and deposited straight into the press.

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

Closure: Hand selected quality cork

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.

