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Fleur du Cap Noble Late Harvest 2009

The wine has a bright yellow colour with hints of gold. On the nose the wine shows attractive aromas of honey, litchi and dried fruit with typical dusty botrytis aromas in the background. On the palate the acid and fruit flavours are well balanced with dominant flavours of peaches and dried fruit underlined by vanilla spice. (375ml)

This wine is the ideal accompaniment to desserts as well as a variety of cheeses.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : **alc :** 9.59 % vol **rs :** 243.5 g/l **pH :** 3.48 **ta :** 10.8 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
Michelangelo CCL International Wine Awards 2010: Silver Medal
5 stars - John Platter 2011

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)
The Chenin Blanc grapes were sourced from 30 year old bushvine vineyards situated in Firgrove. The vineyard is situated on a south facing slope ensuring that the vines receive cool winds and humidity directly from the ocean.

about the harvest: The grapes were handpicked when the vineyards were approximately 60 - 70% infected by Botrytis cinerea. The grapes were picked by hand at 40° Balling during the end of March with a small yield of 1.5 tons per hectare.

in the cellar : In the cellar the grapes were lightly pressed. The juice was transferred back onto the skins for a further 14 hours skin contact and then pressed again. The juice was inoculated with pure yeast and fermented at 16° - 18° C. To add further complexity to the wine, it was left on its lees for 80 days. Just prior to bottling it was given a light fining and filtration.