

## Ken Forrester T Noble Late Harvest 2008

This rich, unctuous wine is the product of old Chenin Blanc bushvines which start their autumn days in a morning mist. This late season humidity brings on a natural botrytis and we harvest the vines 4 or 5 times to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance.

Serve with fruit tarts, wild berries and ice cream, and full flavoured cheese.

**variety** : Chenin Blanc | 100% Chenin Blanc (Botrytis)

**winery** : Ken Forrester Wines

**winemaker** : Ken Forrester

**wine of origin** : Stellenbosch

**analysis** : alc : 11.0 % vol   rs : 154 g/l   pH : 3.54   ta : 7.8 g/l

**type** : Dessert   **style** : Sticky

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

### T Noble Late Harvest 2008

- Wine Spectator - 92 points

### T Noble Late Harvest 2005

- Platter 5 stars

**in the vineyard** : Soil: High clay and slit - Westley

Locality: south-south-west (flat)

Age of Vines: 32 years

Vine Density: 2433 vines/ha

**about the harvest**: We harvest the vines 4 or 5 times to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance.

Yield: 2t/ha

**in the cellar** : We allow the juice to ferment in 400l new French oak barrels with the natural yeast and to mature in barrel for 18 months. This golden wine with fresh, green tones is in a lighter style, clean yet unctuously sweet. Sumptuous peach, apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness, yet tangy, with sweet and sour zip, wood spice on the finish.



## Ken Forrester Wines

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