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Fleur du Cap Noble Late Harvest 2011

The wine has a brilliant gold colour with light green specs. On the nose it imparts attractive aromas of raisins and marmalade with typical dusty botrytis aromas in the background. On the palate it shows dried apricot and peaches with a well-balanced acidity and the perfect aftertaste.

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



variety : Chenin Blanc | 76% Chenin Blanc, 13% Sauvignon Blanc, 11% Chardonnay
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : **alc :** 10.80 % vol **rs :** 182.5 g/l **pH :** 3.60 **ta :** 9.5 g/l
type : Dessert **style :** Sweet
pack : Bottle **closure :** Cork

5 Star Rating - John Platter Wine Guide 2013
Silver - International Wine Challenge 2012
Double Gold - Veritas Wine Awards 2010
Silver - Michelangelo CCL International Wine Awards 2010
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 grapes for this wine were sourced from Stellenbosch, Elgin, Paarl, Durbanville and Darling. The grapes were handpicked when the vineyards were approximately 40 - 50% infected by Botrytis cinerea.

about the harvest: The grapes were handpicked when the vineyards were approximately 40 - 50% infected by Botrytis cinerea. The grapes were picked by hand at approximately 40º Balling at the end of March with yields as low as 1 ton 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 the lees for 80 days. Just prior to bottling it was given a light fining and filtration.

The wine is a blend of 76% Chenin blanc, 13% Sauvignon blanc and 11% Chardonnay.