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Fleur du Cap Noble Late Harvest 2010

The wine is brilliant gold with lime green specs. On the nose the wine shows attractive aromas of honey, pineapple and some spicy notes with typical dusty botrytis aromas in the background. On the palate it shows dried apricot and peaches with a well-balanced acidity and a wonderful aftertaste.

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



variety : Chenin Blanc | 84% Chenin Blanc, 11% Semillon, 5% Muscat
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : **alc :** 10 % vol **rs :** 235 g/l **pH :** 3.16 **ta :** 10.5 g/l
type : Dessert **style :** Sweet
pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Bronze
Five Nations Wine Challenge 2012 - Wine of Show, Dessert (Non-Fortified)
Veritas Wine Awards 2012 - Silver Medal
Classic Wine Magazine Dessert Wines 2012 - 4½ Stars
Old Mutual Trophy Wine Show 2012 - Gold
John Platter 2012 - Five Stars
International Wine and Spirit Competition 2011 - Gold Best in Class
Five Nations Wine Challenge 2011 - Double Gold
Veritas Wine Awards 2012 - Double Gold Medal
John Platter 2011 - 5 stars
Michelangelo CCL International Wine Awards 2010: Silver Medal

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.

about the harvest: The grapes were handpicked when the vineyards were approximately 40 - 70% 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.