

Fleur du Cap Noble Late Harvest 1995

variety : Chenin Blanc | Chenin Blanc (Steen)

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 12.29 % vol rs : 111.3 g/l pH : 3.27 ta : 7.5 g/l

type : Dessert

pack : Bottle

in the vineyard : Chenin blanc grapes which came from a trellised vineyard in Stellenbosch were used. The vineyard was planted in 1981, faces southwest and is situated at an altitude of 150 metres above sea level. The vintage was marked by a dry autumn, followed by a cold winter with poor distribution of rainfall. Spring was mild to warm and above average temperatures were experienced during the ripening period.

about the harvest: The grapes were picked by hand at 30° Balling from 6 to 10 March 1995.

in the cellar : In the cellar the juice received 4 hours skin contact. It fermented cold at 14°C and spend 2 months on the fine lees. The wine was matured in small French oak casks for 12 months and bottle matured for 16 months before release.

