

Ken Forrester T Noble Late Harvest 2010

This golden wine with fresh, sumptuous peach, dried apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness, yet tangy, with sweet and sour zip flavours like baked apples with clove spice, wood spice and honey on the finish.

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 % vol rs : 185.8 g/l pH : 3.79 ta : 8.6 g/l

type : Dessert

pack : Bottle **size :** 0 **closure :** Cork

The "T" NLH 2010

- Platter 2014 – 4 stars
- Stephen Tanzer International Wine cellar - 91 points
- Tim Atkin MW – 92 Points
- Wine Spectator – 93 points

The "T" NLH 2009

- Platter 2012 – 4½ stars
- Wine Enthusiast – 92 points

The "T" NLH 2008

- Wine Spectator 92 Points

The "T" NLH 2005

- John Platter - 5 stars

Click [HERE](#) to download a shelf talker for this wine

in the vineyard : Grape Varieties: Chenin Blanc (Botrytis)

Region: Stellenbosch

Soil: High clay and slit - Westley

Locality: South - South - West (flat) and East-West

Age of vines: 40 - 43 years

about the harvest: Chenin Blanc with Botrytis. We are blessed with botrytis most years and with multiple pickings (4/5times) manage to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance. This rich, unctuous Chenin Blanc was harvested as late as May.

Yield: 2t/ha

in the cellar : We allow the juice to ferment in 400 L new French oak barrels with the natural yeast and to mature in barrel for 18 months.



Ken Forrester Wines

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