

Miles Mossop Kika Noble Late Harvest 2013

Colour: The wine has a brilliant deep golden straw colour.

Nose: The nose has intense complex aromas of dried apricot, peach and hints of ginger-spice and cinnamon. There are notes of candied orange and honeysuckle blossoms, with hints of toasted almonds and marzipan.

Palate: The palate is rich and full with ripe fruit flavours balanced by spice and a slight grip. The acidity helps clear the palate that finishes clean and refreshed with a hint of toastiness. The wine demonstrates a perfect balance between the natural sweetness and acid offset by the moderate alcohol.

Fresh pan seared Foie Gras or Foie gras pate served on Crostini and herb salad; Or served with a dessert of crepes and a citrus syrup; Or ripe hard cheese and nuts.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Miles Mossop Wines

winemaker : Miles Mossop

wine of origin :

analysis: alc : 12.0 % vol rs : 149.2 g/l pH : 3.84 ta : 8.1 g/l

type : Dessert **style :** Sweet **body :** Full

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

ageing : To be enjoyed immediately after release but will benefit with cellaring for up to 5 years from harvest.

about the harvest: We do up to three pickings. Picking only bunches which are perfectly infected with Noble Rot. The grapes were picked at a sugar of around 38 degrees brix and an acidity of 9.0 g/l.

in the cellar :

The grapes were delivered to the winery and put directly into cold storage overnight to drop the temperature of the grapes down to around 4 degrees Celsius. The grapes were then hand sorted and loaded into a basket press where they were foot trodden to maximise extraction. After pressing the juice was settled and racked to 400 liter barrels where fermentation took place naturally taking 3 months to complete. The fermentation stopped naturally at a perfect balance of sweetness, acidity and alcohol.

Only 2800, ½ bottles were produced.

