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Fleur du Cap Noble Late Harvest 2011

The wine has a brilliant gold colour with light green specs. On the noseit imparts attractive aromas of raisons and marmalade with typicaldusty botrytis aromas in the background. On the palate it shows driedapricot and peaches with a well-balanced acidity and the perfectaftertaste.

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



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 **size :** 750ml **closure :** Cork

in the vineyard : The grapes for this wine were sourced from Stellenbosch, Elgin, Paarl, Durbanville and Darling.

about the harvest: THE VINEYARDS
(Viticulturist: Bennie Liebenberg)

The grapes were handpicked when the vineyards were approximately 40 - 50% infected by Botrytis cinerea. The grapes were picked by hand at approximately 40° Balling at the end of March with yields as low as 1 ton per hectare.

in the cellar : THE WINEMAKING
(Winemaker: Pieter Badenhorst)

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.