

Gabriëlskloof Noble Late Harvest 2013

Brilliant gold with a straw coloured hue. On the nose, intense flavours of ripe peaches, orange blossom and honey followed by pleasant "baking spice" notes. The palate is opulent with lovely mouth-coating richness of buttery apricot crumble, with some honeycomb and spice. The finish is clean, with outstanding length.

variety : Semillon | Semillon (86%), Viognier (14%)

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Bot River

analysis : alc : 10.0 % vol rs : 197 g/l pH : 3.27 ta : 7.0 g/l

type : 0

pack : 0 **size :** 0 **closure :** 0

ageing : The NLH will develop great complexity in bottle. Drink over the next six years (2013 – 2019).

in the vineyard :

The Semillon grapes used in the 2013 NLH come from a special block against the ridge on the estate, chosen for its propensity to develop the noble "rot" – Botrytis Cinerea. The Viognier component was sourced from a special parcel of land in Elgin. The Semillon vineyards are planted on gravelly bokkeveld shale and table mountain sandstone soils, and are thirteen years old. The vineyard faces from South to North, facing the Botriver lagoon and the Atlantic Ocean, which provides cool sea breezes at night. Normal yield for these vineyards would be 6-8 tons per hectare, but with the Noble Late Harvest it sinks to about 1-2 tons per hectare. The vineyard is 200m above sea level and 13 km's from the mouth of the Botriver lagoon.

Irregular rainfall during March and April, together with cool nights and warm days resulted in good botrytis infections, and the grapes were left on the vines long after ripening to encourage further development of it. The grapes dehydrate to about 1/5th of their original size

about the harvest: We did two different picks, on 11 April and again on 15 April.

in the cellar : The grapes spend 12 hours in the cool room at about 5C. A bag press is used to press the whole bunches, and the resulting juice fermented partly in small oak barrels on the lees, without stirring.

