

Springfontein Ikhalezi Noble Late Harvest 2007

Striking deep amber with tawny hues. This sweet and luscious Noble Late Harvest is rich on the palate packed with concentrated tropical fruit flavours in combination with rich honey, raisiny, marmalade and spicy notes. The high natural acidity in the wine balances the sweetness very well resulting in an unforgettable taste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 5.72 % vol rs : 420.0 g/l pH : 3.64 ta : 14.7 g/l

type : Dessert **style :** Sweet

pack : Bottle **size :** 375ml **closure :** Cork

Platter: Four and half Stars

in the vineyard : Vineyard: Altitude 15 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey

Age of vines: Planted in 1999

Trellising: 5 Wire, Vertical shoot position, double lengthened, Perold Pruning 2 eyes

about the harvest:

Harvest Date: 12/04/2007

Yield: 1ton/ha

in the cellar : This is Noble Late Harvest wine made from Chenin blanc grapes with fully ripe botrytis. 2007 was an exceptional vintage in the history of South African wine. Grapes with ripe botrytis were hand selected in the vineyards and further sorted in the cellar before destemming and crushing. The crushed grapes were soaked for a few days before pressing to get highly concentrated juice to ferment. Fermentation was extremely slow given the high levels of sugar in the juice. Fermentation was stopped at a desired alcohol/sugar balance.

Fermentation: 16° - 18° C

Production: 972 x 375ml

Bottling Date: 28/09/2011

