

Hartenberg Riesling Noble Late Harvest 2010

The Noble Late Harvest presents an attractive bright green / golden colour with an expressive bouquet offering a potpourri of dried rose petals, chalky / lime and tropical fruit notes interspersed with distinctive candied orange peel botrytis character. The palate follows through with an unctuous, yet uncloying, medium-bodied elegance and a riveting limey minerality on the finish.

Seared foie gras, Gorgonzola and other pungent cheeses, rich desserts.

variety : Riesling | 100% Riesling

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 58.6 g/l pH : 3.31 ta : 7.8 g/l

type : Dessert **body :** Medium

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

about the harvest: The grapes were hand-picked at daybreak. Picking was done berry by berry, carefully, only selecting berries with Botrytis fungus.

in the cellar : The grapes were gently crushed, de-stemmed and underwent 12 hours of skin contact at low temperatures and occasional stirring. Pressing followed and entailed very slow and gentle fractional pressing. The juice was fermented using a yeast selected in Austria. Fermentation was stopped through chilling, to gain the required sugar / acid balance. The wine was stabilised & filtered before bottling. The wine was bottle matured for two years prior to release.

Maturation: The wine will be at peak from 2012 to 2015 subject to proper cellaring conditions.



Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com