

GlenWood Grand Duc Noblesse NV

Our maiden vintage and worthy to be included in our flagship Grand Duc range! This has developed into a well-integrated sweet wine with enticing nutty and honey flavours. We are proud to release this wine with delicate similarities to the revered French Sauternes which was one of our main objectives.

variety : Semillon | 100% Semillon
winery : GlenWood Vineyards
winemaker : DP Burger
wine of origin : Franschoek
analysis : **alc** : 13.45 % vol **rs** : 128.5 g/l **pH** : 3.29
type : Dessert **style** : Sweet **body** : Medium **wooded**
pack : Bottle,Box **size** : 375ml **closure** : Cork

ageing :

Enjoy now or age for 10 to 15 years to develop further complexity.

in the vineyard :

2013 and 2014 were both extremely good vintages for noble rot with cool misty morning conditions during March, April and May.

about the harvest:

An intensive, 4-stage, harvest selection in which only noble rot berries were selected containing sugar of between 34 and 36 degrees Balling. Prior to pressing the berries went through another selection process to ensure that only 100% noble rot berries were pressed.

in the cellar :

Pressing occurred over a three-day period with a minimal 92 Litres per ton of Semillon recovered. Juice was settled and raked to small 225 Litre selected French oak barrels. No yeast inoculation occurred and the juice fermented naturally down to 128 grams residual sugar per litre. The wine has spent 3 years in barrel before stabilisation and bottling.

