

Fleur du Cap Bergkelder Selection Noble Late Harvest 2016

The wine is brilliant gold with lime green specs and a honeyed rim. On the nose the wine shows attractive aromas of raisins, honey, litchi and dried fruit with typical dusty botrytis aromas in the background. On the palate the acidity and fruity notes dominated by peach and dried fruit flavours find a beautiful balance, leaving a sublime aftertaste.

This wine is an excellent alternative to or with most sweet desserts. Alternatively it is the perfect foil for a variety of cheeses. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Stellenbosch

analysis : alc : 9.37 % vol rs : 275 g/l pH : 3.06 ta : 9.71 g/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, we produce a range of wines that offer diversity of choice and diversity of taste. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

in the vineyard : Terroir

The soils of the vineyard portion from where the Noble Late Harvest grapes were sourced, are mainly podzolic material on weathered rock, medium/ high potential Groenkop and Witfontein soils in L'Agulhas. Misty mornings and influence from the sea nearby, encourage the Botrytis to develop on the South-West facing block.

Vineyards

The vineyards are vertical trellised and irrigation is monitored. The production was less than 3t/ha and specially selected grapes were harvested by hand in crates and delivered to the cellar.

about the harvest: A rigorous selection process in the vineyards results in yields as low as 3 tons per hectare.

in the cellar : The Noble Late Harvest is made from Botrytised Viognier grapes. Select parcels were hand-harvested and the grapes were lightly pressed. The juice was transferred back onto the skins for a further 18 hours skin contact and pressed again the following morning. The concentrated juice was inoculated with pure yeast and fermented at 16 - 18 °C. Approximately half way through fermentation, when the desired balance between sugar, alcohol and acidity was reached, fermentation was stopped. To add further complexity to the wine, it was left on its lees for 60 days. Just prior to bottling it was given a light fining and filtration.

