

## GlenWood Grand Duc Noblesse 2014

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. The richness and texture of the Semillon grapes are perfectly complimented by the freshness and acidity provided by the Sauvignon Blanc. 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 : 13.0 % vol    rs : 92 g/l    pH : 3.44    ta : 6.8 g/l

**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 :

Vine age: 17 years

Density: 2,800 vines per hectare

Normal vineyard yield: 8-9 tons per hectare

Soils are well-drained comprised lightly-structured Clovelly and Avalon. Vines are planted 1.4 m apart to avoid density as Semillon and Sauvignon Blanc can be vigorous in growth. Intensive leaf and shoot management in October allow for even ripeness and provided shade to achieve maximum fruit concentration.

### 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 racked 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.

