

Zonnebloem Noble Late Harvest 1996

Although its nose is shy and its flavours delicate rather than overridingly sweet, it has a complexity of flavours that are readily apparent. If left to age further, this wine's golden hues will darken to assume a coppery, brandy-coloured tinge. Its fruity, citrusy flavours will give way to a stronger honeyed character.

variety : Chenin Blanc | Chenin Blanc

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 11.6 % vol rs : 93.0 g/l pH : 3.8 ta : 6.1 g/l

ageing : 20 years if matured under the right conditions.

in the vineyard : Noble late harvest wines, renowned for their luscious honeyed flavours, can only be made when climatic conditions occur that are favourable to the incidence of noble rot (*Botrytis cinerea*). The grapes for the 1996 Zonnebloem Noble late Harvest were made from a single vineyard stock in the Stellenbosch region, where virtually 40% of the crop was affected by the fungus.

in the cellar : After picking, the grapes were placed in a tank press and allowed to swell overnight. Left on the skins for 6 hours, the free-run juice was cooled before fermentation. Racking, clarification and filtering followed, with the wine left to mature for nearly 3 years in the bottle, allowing its luscious taste to intensify.