

## Boschendal Vin D'Or Noble Late Harvest 2024

This natural sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle. On the palate it has a tremendous fruit core, an explosion of kumquat citrus, lots of concentration and good balance. This wine does not leave a cloying sweetness but finishes off with a fresh citrus zest.

**variety :** Viognier | 85% Viognier, 15% Riesling

**winery :** Boschendal Estate

**winemaker :** Boschendal winemaking team

**wine of origin :** Coastal Region

**analysis :** alc : 11.65 % vol   rs : 1.57 g/l   pH : 3.4   ta : 8.1 g/l

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

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

2026 Decanter Awards - Gold

2025 Veritas Awards - Gold

2025 Mundus Vini - Gold

**ageing :** Enjoy now. Will age with much complexity for the next 8 to 10 years.

**in the vineyard :** The grapes used in this wine were picked from low-yielding vineyards to ensure good fruit concentration. The Viognier originates from the Elgin Valley. No irrigation and an extended hanging time in the vineyard allowed for superb concentration of flavours. Naturally the weather allowed for the formation of Botrytis, a fungus that grows on the grape skin, penetrating through the skin and creating a damaged spot from which moisture can slowly evaporate. Concentration in this case happens because of this slow evaporation and the Botrytis gives a unique taste to this wonderful work of nature.

**about the harvest:** The grapes were hand-picked at the desired ripeness. Harvesting took place during mid-morning. The average sugar content of the grapes was between 35° and 40° Balling.

**in the cellar :** Due to the raisin-like condition of Noble Late grapes, we do not crush the grapes for this unique style but rather take the whole bunches to the press for prolonged skin-contact and extraction. All the draining channels of the press are closed to retain the minuscule amount of juice created during the loading process.

This juice helps with the soaking of the extraordinary flavours of the botrytised grapes ; that very distinctly show aromas of dried straw, honeysuckle, and honeycomb. Skin contact is given in the press for three days during which time the press is rotated morning, midday, and afternoon. After pressing, the juice is naturally cold settled prior to racking.

Fermentation is started in stainless steel tanks, thereafter the fermenting juice is transferred to older barrels to complete the slow fermentation of Noble late Wine. Fermentation completes naturally due to the high osmotic potential of the wine and the consequent inhibition of the yeast.



### Boschendal Estate

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