

## Nederburg Noble Late Harvest 2001

Michelangelo International Wine Award 2003 - Gold

Veritas 2002 - Gold

This wine displays good Botrytis character with intense dried fruit and apricot flavours, complemented by rich raisin and honey notes. Enjoy Nederburg Noble Late Harvest with tomato soup, blue cheese, cakes, pastries and tarts.

**variety :** Chenin Blanc | Chenin Blanc, Muscadel, Semillon

**winery :** Nederburg Wines

**winemaker :** Razvan Macici

**wine of origin :** Coastal

**analysis :** alc : 10.76 % vol    rs : 207.50 g/l    pH : 3.18    ta : 8.30 g/l    so2 : 239 mg/l  
fso2 : 43 mg/l

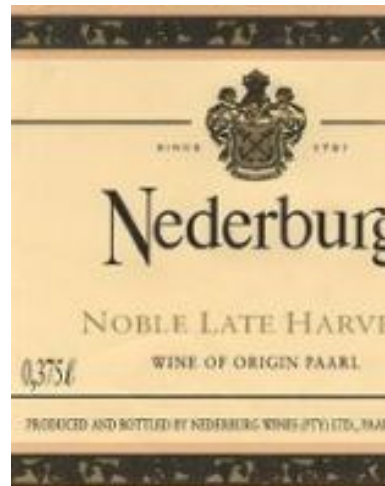
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**ageing :** It has the potential to mature for eight to ten years.

**about the harvest:** Nederburg re-wrote the wine history books with this Noble Late Harvest wine, as prior to 1969 no natural dessert wine could be made with more than 20 g/l of residual sugar. At least 50% of the grapes used to produce the 2001 Noble Late Harvest were infected with Botrytis cinerea (noble rot).



## Nederburg Wines

Paarl

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