

Spier Private Collection Noble Late Harvest 1998

At Spier Resort only – limited quantities left

This award-winning wine has excellent botrytis flavours, with succulent stewed peaches, apricot flavours and hints of vanilla. Enjoy with desserts and Cheese.

variety : Bukettraube | Bukettraube

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 12.47 % vol rs : 113.4 g/l pH : 3.67 ta : 7.0 g/l

pack : Bottle

ageing : Enjoy now, until 8 years from harvest.

in the vineyard : Climate: Temperature average: Summer 23.5°C, Winter 10°C

Soil: Kroonstad, Fernwood

20-year-old Bukettraube vines on south eastern slopes. Planted in sandy soils.

Botrytis infected due to mist from the ocean.

about the harvest: The grapes were harvested in Mid April 1998 at 45° Balling.

in the cellar : Grapes were destemmed and crushed and underwent skin contact for 24 hours. After settling, the juice was placed directly in the barrels where it underwent fermentation. Matured for 18 months in 1st and 2nd fill French oak barrels.



Spier Wine Farm

Stellenbosch

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