

## Bon Courage Noble Late Harvest 2001

---

**Veritas 2003 - Double Gold**

An elegant dessert wine with hints of honey and fragrances of peach and apricots with botrytis.

---

**variety :** Weisser Riesling | Rhine Riesling

**winery :**

**winemaker :** Jacques Bruwer

**wine of origin :** Breede River

**analysis :** alc : 10.5 % vol    rs : 108.6 g/l    pH : 3.4    ta : 12.0 g/l

**type :** White

---

Veritas 2003 - Double Gold

---

**ageing :** Excellent now and will get even better in future.

**in the vineyard :** Grape varieties: Rhine Riesling

Age of vineyards planted: 12 years

Soil type: Deep Hutton

Trellis: Perold

**about the harvest:** The grapes were handpicked at 38° Balling. Only botrytis infected bunches were selected.

Yield: 6 tons per hectare

**in the cellar :** Skin contact took place for 24 hours. Free running juice and press must were put together in steel tanks, fermentation stopped at 20-21° Balling via filtration. Fermentation took 3-5 weeks. Second filtration was done 3 weeks later. This wine is only produced when climatic conditions are suitable and is not a yearly production.