wine.co.za
easiest way to buy wine

# Fleur du Cap Noble Late Harvest 1996

The wine has a bright, yellow gold colour with sweet flavours of dired apricot and ripe raisins on the nose. On the palate it is well-balanced with dominant flavours of dried fruit, underlined by vanilla spice. Ideal with foie gras, dessert and soft mature cheeses. Made from 100% Chenin Blanc.




**variety :** Chenin Blanc | Chenin Blanc (Steen)
**winery :** Fleur du Cap
**winemaker :** Karl Lambour
**wine of origin :** Coastal
**analysis :** **alc :** 11.91 % vol **rs :** 108.0 g/l **ta :** 9.4 g/l
**type :** Dessert **wooded**
**pack :** Bottle

**in the vineyard :** The Chenin blanc grapes came from a vineyard in Stellenbosch situated at 150 metres above sea level facing south west. The trellised vines were planted in 1981.

The climate
The winter before the vintage was marked by below average rainfall and above average temperatures. The growing season was mild to warm, followed by a cool ripening period and a cool harvest time with rainfall at times.

**about the harvest:** The grapes were picked by hand at 32Â°Balling during the middle of March. The yield was 7 tons per hectare.

**in the cellar :** In the cellar the juice received skin contact for 4 hours and fermented at 14Â°C. The wine was left on the fine lees for 2 months and matured in new oak casks for 9 months. This was followed by bottle maturation for 15 months.