

Slanghoek Noble Late Harvest 2003

Beautiful, deep yellow colour. Characteristic Noble Late Harvest nose - touch of Muscat, abundance of Botrytis. Full-round, sweet fruity taste, lingering after-taste.

Serve chilled. Enjoy with cheese platters or desserts.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Muscat d'Alexandrie

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 11.72 % vol rs : 116.8 g/l pH : 3.91 ta : 5.9 g/l va : 1.24 g/l so2 : 210 mg/l fso2 : 50 mg/l

type : Dessert **style :** Sticky **body :** Full

pack : Bottle

Silver Medal - South African National Wine Show 2003
International Wine Challenge 2005 - Bronze

ageing : Enjoy immediately or store at 15°C for 10 - 20 years from date of vintage.

in the vineyard : Supplier: Chenin Blanc - I.F. du Toit & Hanepoot - H. le Roux

Area planted: Chenin Blanc - 1.16ha & Hanepoot - 1.27ha

Age of vines: Chenin Blanc - 23 years & Hanepoot - 29 to 44 years

Rootstock: Jacquez

Trellis system: Chenin Blanc - 3 wire hedge & Hanepoot - bush vines

Irrigation: Chenin Blanc - drip & Hanepoot - no irrigation

Vine density: Chenin Blanc - 2976 / ha & Hanepoot - 4630 / ha

Soil: Chenin Blanc - dark alluvial & Hanepoot - deep sand/rocky

Climate: Continental

about the harvest: Hand harvested on the 21st of April 2003.

Yield: Chenin Blanc - 4,1 tons / ha & Hanepoot - 4,5 tons / ha.

in the cellar : Crushed and destemmed by machine and fermented in Stainless Steel tanks with cooling at 15°C for 35 days.

Malolactic Fermentation: No

No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: Minus 4°C Celsius for 5 days

