

Noble Late Harvest

2024

Chenin Blanc

TASTING NOTE

Rich bouquet of apricot and honey with hints of lime and Elderflower aromas on the nose. The sweet round palate rewards with intense flavours of juicy, ripe stone fruit with a zesty lift on the lingering finish.

SERVE WITH

Chilled as a dessert or with a crème brûlée, crêpes suzette or a gourmet cheese platter.

APPEARANCE

Pale Yellow with hints of gold

ANALYSIS

Alc:	11.59 % vol	TA:	7.6 g/L
RS:	129.9 g/L	pH:	3.47

WINEMAKER

Anthony Kock

ORIGIN

Western Cape

VINEYARD AND CLIMATE CONDITIONS

These vineyards are situated in cooler, slow ripening areas in the Western Cape in both well drained alluvial and decomposed granite soils. Average temperatures in Winter reaches $\pm 10^{\circ}\text{C}$ with a high of $\pm 26^{\circ}\text{C}$ in Summer.

WINEMAKING

Only bunches with the perfect Noble rot were picked early in the morning. Skin contact was allowed before pressing the grapes to further extract Noble intensity and flavours. Fermentation took place in stainless steel tanks before being transferred to 300lt and 400lt French Oak barrels for 11 months.



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AWARDS

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