

FACT SHEET

Semillon Noble Late Harvest 2011

ANALYSIS

Alc: 11.12% TA: 5.73 g/l RS: 193.61/l

WINEMAKERS COMMENTS:

Hand-picked in two passes at the end of May 2011 from a 0.96ha Semillon vineyard planted at Boekenhoutskloof in 1997. This vineyard is situated on the farm's river bank which provides this site with the perfect meso-climate for proliferation of *Botrytis cinerea*.

Whole bunches were pressed in a basket press and fermented in two first-fill *Chateaux* barriques. Matured on gross lees for 30 months at low temperatures without any the addition of sulphur. After light filtration and bottling, a further 6 month bottle maturation occurred.

TASTING NOTES:

The 2011 vintage shows vibrant golden hues. Moderate Botrytis on the nose with honeysuckle, apricot, grapefruit and lime. Struck flint and chalky undertones enhances the complexity. Extraordinary textured palate with mango, ginger and white peach. A refreshing acidity, purity of fruit and substance toward the finish shows tremendous potential for aging.