



BOEKENHOUTSKLOOF

.....

NOBLE LATE HARVEST SEMILLON 2013

.....

FACT SHEET

Alcohol: 11.0%vol
RS: 1.8g/l
TA: 5.9g/l

.....

Winemaker's comments:

Grapes were hand-picked in mid-May from our 0.96ha Semillon vineyard which was planted at Boekenhoutskloof in 1997. This unique vineyard is situated on the banks of the Franschhoek River and has the perfect meso-climate for the proliferation of Botrytis cinerea.

A careful selection process with several successive tries is done in our vineyard to select noble rot grapes as botrytis infected bunches are paramount in making great Noble Late Harvest. Whole bunches were pressed in a basket press and fermented for approximately 6 to 8 weeks in two first-fill Chateaux barriques. The NLH is matured on its gross lees for 30 months prior to bottling.

Tasting Notes:

The 2013 NLH is vibrant gold in colour. The wine displays typical Botrytis character with subtle notes of peach and orange blossom, ripe yellow fruits and flowers on the nose. The palate shows classic nuances of ripe stone fruit and minerality, allied with honeyed richness, a creamy texture and bracing, refreshing acidity.

