



BOEKENHOUTSKLOOF

NOBLE LATE HARVEST 2014

SEMILLON

FACT SHEET

Alcohol: 11.0%vol
RS: 178g/l
TA: 5.8g/l
pH: 3.32
W.O.: Franschhoek

Vineyard

Grapes were hand-picked in mid-May from our 0.96 ha 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.

Winemaking Philosophy (Vinification & Winemaker's Comments)

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 carefully placed in our JLB basket press and traditionally fermented for approximately 5 to 7 weeks in four first-fill Chateaux barriques. Thereafter, the wine was matured on its gross lees for 30 months prior to bottling.

Tasting Notes

The wine is vibrant golden straw in colour with a classic Botrytis nose displaying subtle acacia blossoms, white peach, pear and hints of angelica. The stone fruit of the nose follows through onto a complex mid-palate showing yellow cling peach, apricot kernel and nectarine, eventually opening up with intense flavours of brioche, marmalade and elderflower. The wine is focused and exceptionally balanced with a lingering, slightly spicy, finish.

