



## BOEKENHOUTSKLOOF

# NOBLE LATE HARVEST SEMILLON 2020

### FACT SHEET

**Alcohol:** 11.06 %vol  
**RS:** 157.40 g/l  
**TA:** 6.20 g/l  
**pH:** 3.68  
**W.O.:** Franschoek



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#### Vineyards & Winemaker's Notes

Grapes were hand-picked during the middle of May from our 0.96 ha Semillon vineyard, which was planted on Boekenhoutskloof in 1997. This unique, organically certified vineyard is rooted in deep alluvial soils on the banks of the Franschoek River. This combination creates the perfect meso-climate for the proliferation of Botrytis Cinerea.

#### Winemaking Philosophy (Vinification)

A meticulous selection process is performed across several picking efforts to select noble rot grape bunches; this is paramount toward making distinguished Noble Late Harvest wine. Whole bunches were carefully placed in our JLB basket press and traditionally fermented for approximately 5-7 weeks in three new Chateaux *barriques*. The wine was matured on its gross lees for 36 months prior to bottling.

#### Tasting Note

The nose is fresh and lively, showing rich, ripe yellow cling peach, tangerine, and sundried mango. Whiffs of almond paste, cloves, nutmeg and star anise add to a perfumy nose. The palate is full and unctuous, with flavours of ripe apricots, fresh figs and marmalade. The wine is full-bodied, textured and balanced, with a lively acidity and clever use of oak to balance. Ginger spice and crème brulee linger on a gentle, saline finish.

