



Ken Forrester T Noble Late Harvest 2013 375ml

main variety Chenin Blanc

vintage 2013

analysis alc: 11.0 | ph: 3.63 | rs: 145.8 | ta: 8.2

type Dessert

producer Ken Forrester Wines

winemaker Ken Forrester

wine of origin Stellenbosch

tasting notes

This golden wine with fresh, sumptuous peach, dried apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness, yet tangy, with sweet and sour zip flavours like baked apples with clove spice, wood spice and honey on the finish.

blend information

100% Chenin Blanc (Botrytis)

food suggestions

Serve with fruit tarts, wild berries and ice cream, and full flavoured cheese.

in the vineyard

Region: Stellenbosch

Soil: High clay and slit - Westley

Locality: South - South - West (flat) and East-West

Age of vines: 40 - 43 years

about the harvest

Chenin Blanc with Botrytis. We are blessed with botrytis most years and with multiple pickings (4/5times) manage to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance. This rich, unctuous Chenin Blanc was harvested as late as May.

Yield: 2t/ha

in the cellar

We allow the juice to ferment in 400 L new French oak barrels with the natural yeast and to mature in barrel for 18 months.