T Noble Late Harvest 2018

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.

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

GRAPE VARIETIES
100% Chenin Blanc (Botrytis)

VINEYARD
Region: Stellenbosch
Soil: High Clay and Silt
Locality: South-south-west

HARVEST
Hand selected – primarily from low yielding, old vines, averging 40+ years. Harvested as late as May.
Yield: 2 tons per hectare

IN THE CELLAR
Maturation on the lees – total of 18 months in the barrel. 400L French Oak

ANALYSIS
Alc 11.0 | TA 9.2 | RS 142.5 | pH 3.34