



2017

ESTATE NOBLE LATE HARVEST RIESLING



WINEMAKING

A second stage of sorting occurs at the cellar to ensure that no sour rot is processed with the Botrytis infected grapes. Following skin contact, berries are pressed and juice settled at 5°Celsius for two days. Fermentation is controlled at 14°-16 ° Celsius over a period of eight weeks.

TASTING NOTES

The nose carries through to the pallet with fresh pineapple, marmalade, kumquat and honey characters. The mouth feel is beautifully balanced and is full with a fresh acidity. The after taste is seemingly long and lingering.

FOOD PAIRING

Great with desserts, but also great as a dessert on its own. Works well with cheese and is excellent with foie gras.

VINEYARDS AND VINES

We currently have a total of 12.9 hectare of Riesling i.e. Weisser Riesling planted on the estate – making us the biggest single Riesling grower in South Africa. The oldest vines were planted in 1987 – the most recent in 2006. The soil is predominantly Bokkeveld Shale and or light clay with a ‘ferricrete’ top layer (surficial sand and gravel masses). Vine orientation is East/West on North-west facing slopes with an average gradient of 1:7. Height above sea level is 300 – 400 meters.

HARVEST REPORT

Grapes are left on the vines to ripen and botrytis is allowed to flourish. Bunch sorting takes place in the vineyard to eliminate any traces of sour rot. Harvest took place the 20th March and the 13th of April. Grapes came in at 35° Brix.



100% Riesling | Release Date January 2018 | Production 980 cases (x12)

Alcohol 9.9% | Total Acidity 11.0g/l | Residual Sugar 189.6g/l | pH 2.95