

INFINITI NOBLE LATE HARVEST 2016

Winemaker: Abraham de Villiers

Viticulturist: François de Villiers

Cultivar: Chenin blanc 95 % / Muscat 5 %

Appellation: Western Cape

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Background

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

The vineyards

All of these vines are grafted on R99 and trellised on a 5-wire hedge-system on Southeastern slopes. The average age of these vines are 4-10 years, with an average yield of 7 tons per hectare. Weather during the ripening season was sunny and dry, and the grapes were harvested in February.

Winemaker's comments

A gorgeous blend of Chenin Blanc and Muscat this Noble Late abounds in classic botrytis aromas of dried apricots, honey and peach. The palate is a perfect balance of dried fruit and vanilla spice flavours, ending in a lively aftertaste.

Maturation potential:

This great Noble can easily be kept for 2 to 4 years, developing with time.

Food pairing:

This is a great aperitif or amazing with cheese

Chemical analysis

Alcohol: 11.5 % by volume

Residual sugar: 100 g/l Total acidity: 8.05 g/l pH: 3.28

