



## Noble Late Harvest Sauvignon Blanc 2015



### VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years.

### VINIFICATION

A selected 10 tons of the Sauvignon Blanc grapes were left to hang on the vines and become naturally infected with Botrytis Cinerea, the fungus responsible for noble rot. The fungus penetrates the skin of the berry and utilizes the water, resulting in a concentration of sugars and flavour. By the time we brought the grapes into the cellar (8 weeks after harvesting our Sauvignon Blanc for our dry wine) it only weighed 4 tons.

In the cellar we ferment this juice only up to 9.8 vol% alcohol, thus leaving 180 grams of sugar in the wine and making it extremely sweet. Where are dry Sauvignon Blanc we would retrieve 700 litres per ton, on Noble Late Harvest we Sauvignon Blanc we only retrieve 380 litres, again adding to the cost of the product.

### TASTING NOTES

Favourable vintage conditions allowed for sufficient Botrytis Cinerea development to release our popular noble late from Sauvignon Blanc grapes off our farm. An unassuming nose offers delicate tropical Sauvignon flavours of tangy pineapple, white flowers and fig and sets expectations of dryness that is met with a light and fresh palate, substantially sweet, but lifted by bright acidity.

### ANALYSES

Residual Sugar:	164 g/l
pH:	3.34 Total
Acidity:	6.3 g/l
Alcohol:	9.5 vol%

### FOOD COMPLEMENTS

A light, almost ethereal dessert wine that will pair well with less sweet desserts like tarte tatin, or mature soft cheese.

### AGING POTENTIAL

Drink now or let complexity increase over the next 2 to 5 years.