



## 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.