

“T” Noble Late Harvest



Vintage	:	2017
Grape Varieties	:	Chenin Blanc (Botrytis)
Region	:	Stellenbosch
Soil	:	High clay and slit - Westley
Yield	:	2 tons per hectare
Locality	:	South –South -West (flat) and East-West
Age of vines	:	average of 41 – 44 years
Analysis	:	Alc 12.31% by vol TA 8.5 g/l RS 130.2 g/l pH 3.48

Chenin Blanc with Botrytis. We are blessed with botrytis most years and with multiple pickings 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.

We allow the juice to ferment in 400 L new French oak barrels with the natural yeast and to mature in barrel for 8 months. 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.

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

Accolades:

“T” Noble Late Harvest 2013
Robert Parker – 88 points

“T” Noble Late Harvest 2012
Platter’s 2016 - 4½ stars

“T” Noble Late Harvest 2011
Platter’s 2015 - 4½ stars

“T” Noble Late Harvest 2010
Tim Atkin MW – 92 Points
Wine Spectator – 93 points
Platter’s 2014 – 4 stars

“T” Noble Late Harvest 2009
Wine Enthusiast – 92 Points
Platter 2012 – 4½ stars

“T” Noble Late Harvest 2008
Wine Spectator – 92 Points

“T” Noble Late Harvest 2005
John Platter – 5 stars