

ESTD 1692
HARTENBERG
WINE ESTATE

STELLENBOSCH · SOUTH AFRICA



NOBLE LATE RIESLING

VINTAGE
2010

The grapes were hand-picked at daybreak. Picking was done berry by berry, carefully, only selecting berries with Botrytis fungus. The grapes were gently crushed, de-stemmed and underwent 12 hours of skin contact at low temperatures and occasional stirring. Pressing followed and entailed very slow and gentle fractional pressing. The juice was fermented using a yeast selected in Austria. Fermentation was stopped through chilling, to gain the required sugar / acid balance. The wine was stabilised & filtered before bottling. The wine was bottle matured for two years prior to release.

FOOD MATCHING

Spicy foods, Strong decadent cheeses & deserts.

TASTING NOTE

The Noble Late Harvest presents an attractive bright green / golden colour with an expressive bouquet offering a potpourri of dried rose petals, chalky / lime and tropical fruit notes interspersed with distinctive candied orange peel botrytis character. The palate follows through with an unctuous, yet uncloying, medium-bodied elegance and a riveting limey minerality on the finish.

PRODUCTION

Cellaring potential: The wine will be at its peak from 2012 to 2015, subject to proper cellaring conditions.

Alcohol:	13.67% by volume
Residual Sugar:	58.6 g/l
Total Acid:	7.8 g/l
PH:	3.31

