



LATE HARVEST 2011

-

Philosophy: An elegant sweet wine with well balanced acidity, resulting from late picked, dehydrated grapes.

Harvest Year: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

Viticulture:

Soil Type: Schist mother rock with clay – loam soil.

Average age of vines: 15 years.

Grapes Varieties: Semillon.

Vinification: Must chilling, membrane pressing, cold settling, temperature controlled fermentation in stainless steel tanks, centrifuging and cold stabilization, membrane filtration to bottle.

Bottling: February 2012.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 8,20 g/l

pH: 3,30

Reducing Sugar: 112 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Light golden straw.

Aroma: Complex and intriguing, with notes of orange peel, ripe peach and crystallized fruit.

Palate: Rich, sweet texture, unctuous, hints of dry fruit, marmalade and ripe figs, finishing with clean balancing acidity.

Ideal Consumption Date: 2012-2016

Formats Available: 375 ml.