



LATE HARVEST 2014

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

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

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

Average age of vines: 18 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: April 2015

Chemical Analyses:

Alcohol: 12%

Total Acidity: 8,20 g/l

pH: 3,3

Reducing Sugar: 163 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear straw colour.

Aroma: Orange blossom combined with apricot jam and crystalized white stone fruits.

Palate: Unctuous, richly textured, flavours of tangerine and toasted almonds. Long and persistent finish with balancing acidity.

Ideal Consumption Date: 2015-2019

Formats Available: 375 ml