



## LATE HARVEST 2015

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

**Harvest Year:** A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

**Viticulture:**

**Soil Type:** Granite/schist rock, clay – loam soil structure.

**Average age of vines:** 19 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:** March 2016

**Chemical Analyses:**

**Alcohol:** 14%

**Total Acidity:** 8,18 g/l

**pH:** 3,2

**Reducing Sugar:** 85 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Clear, golden.

**Aroma:** Tangerine and orange peel with floral notes, crystalline fruits.

**Palate:** Rich and unctuous texture, balanced sweet palate with clean acidity, citric and toasted almond flavours, long and persistent finish.

**Ideal Consumption Date:** 2016-2020

**Formats Available:** 375 ml