



NEIL ELLIS

Noble Late Harvest 2016

The Vineyards

South Hall farm, Elgin. The vineyards are positioned on the south east facing slopes of the Elgin Valley. The soil comprises mainly of Bokkeveld shale. The vineyard is trellised and has access to supplementary irrigation.

Grape varieties

100 % Semillon

Winemaking

Harvest commenced on the 18 of March with the following analysis: 36.4 °B, TA: 8.2 g/l and pH 3.31.

The botrytised grapes were hand harvested and only the most pristine botrytised bunches were selected. The grapes were whole bunch pressed and the juice racked to barrel. Fermentation took around 10 months before stopping naturally. Fermentation took place in four 500 l puncheons and 1 new 300L oak barrel.

Only 3400 – 375 ml bottles were produced.

And limited 1200-750ml bottles were produced for ageing and later release.

Bottled in July 2017

Analysis

Alcohol: 13.5 %

Residual Sugar: 124 g/l

Total Acid: 6.2 g/l

pH: 3.43

Tasting notes

The wine reflects bright gold colour with a green tint. Ripe peach, honey and lime notes dominate the aromas. A nice creamy textured and balanced finish frame this awarding wine.

