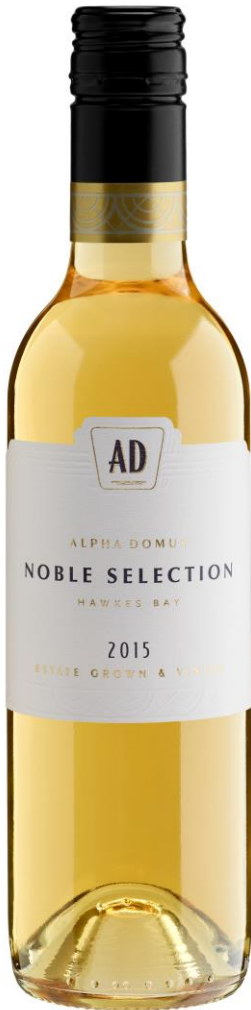


## NOBLE SELECTION 2015



### DESCRIPTION

The grapes for this wine were hand harvested from our Estate vines at 46 brix. The grapes were gently pressed using a long, slow cycle. Yields from fully botrytised bunches are exceptionally low with an average yield of only 450 litres per tonne of grapes. The juice was lightly fined, settled for 48 hours and racked and fermented using French oak. A slow fermentation took 5 weeks to achieve the desired balance of alcohol, sweetness and acidity.

### AROMA

Honey, apricot and floral notes are enriched with ripe mango, ginger and spice. Hints of grilled almonds combine with citrus and pear tones.

### PALATE

This is an elegant, velvety wine showing complex flavours of citrus fruit, muscatel, poached quince and honeydew. Fermentation and maturation using French oak contributes hints of cinnamon and spice.

### CELLARING

While enjoyable now, this wine will reward cellaring up to 2025.

### FOOD

Wonderful on its own, this sweet wine is also a good companion for sweet desserts and a variety of cheeses.

### ANALYSIS AT BOTTLING

|  |              |
|--|--------------|
| Alcohol – 10%                            | pH - 3.55    |
| Titrateable Acid - 8.5 g/l               | RS - 248 g/l |
| Harvest Dates - 6 <sup>th</sup> May 2015 |              |
| Brix at harvest - 45-47                  |              |
| Bottling date - 15 December 2015         |              |
| Variety - 100% Semillon                  |              |
| Lot Number - L1550                       |              |
| Allergens - Sulphites, milk and fish     |              |
| Net Quantity: 375 ml                     |              |

### ACCOLADES

Gold and Trophy Champion Sweet Wine - Winestate Hawke's Bay Tasting Panel October 2016

Gold and Trophy Champion Sweet Wine – Hawke's Bay A&P Wine Awards October 2016

Gold - 6 Nations Wine Challenge 2016

95 Points, 5\*, Gold Ribbon - Bob Campbell Sweet Tasting Review

5\* - Michael Cooper Buyer's Guide 2017

92 Points – Cameron Douglas Sweet Wine Review