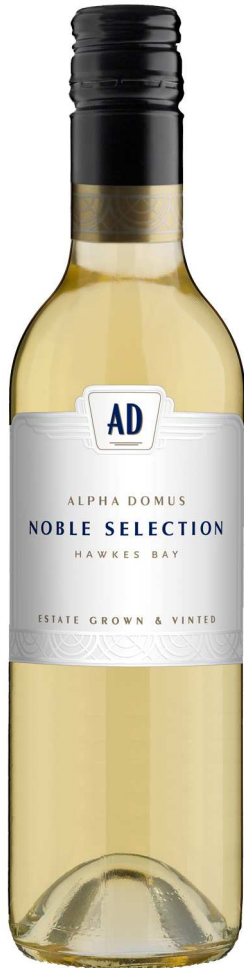


NOBLE SELECTION 2009



DESCRIPTION

The grapes for this wine were hand harvested from our 16 year old Semillon vines at 57 brix. Several passes were made in the vineyard to ensure only fully botrytised bunches were picked. A long, slow press cycle in our basket press resulted in incredibly sweet, unctuous juice at very low yields. The unsettled juice was then transferred to new French oak for a long, slow fermentation. After three months ageing in barrel post fermentation, the wine was bottled in late December 2009.

AROMA

Honeyed tangelo is enriched with ripe mango, quince and spicy notes. Hints of beeswax, grilled almonds and smoky oak combine with citrus tones.

PALATE

This is an unctuous, velvety wine showing complex flavours of grapefruit, quince and honeydew. Fermentation and maturation in French oak barriques contributes hints of clove and smoke.

CELLARING

While enjoyable now, this wine will reward cellaring up to 2019.

FOOD

Wonderful on its' own, this sweet wine is also a good companion for sweet desserts and blue cheese.

ANALYSIS AT BOTTLING

Alcohol.....9.5%

pH3.58

Titrateable Acid11.25 g/l

RS.....280 g/l

Harvest Dates: 14 - 20 April 09

Brix at harvest: 57

Bottling Date: 22 December 2009

Variety: 71% Semillon, 29% Sauvignon Blanc