

LEONARDA LATE HARVEST 2014



DESCRIPTION

Both fully and partially botrytised grapes were harvested from our Estate vineyard in May, the resulting juice averaged 38 Brix showing great concentration and richness. It was pressed, cold settled for 48 hours, racked and then fermented in stainless steel tanks. Fermentation took three weeks then it was stopped once the perfect balance of alcohol, acidity and sweetness had been achieved. The wine was aged using French oak for six months.

AROMA

Mango, orange and Turkish delight aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

PALATE

Rounded and luscious with flavours of pineapple, marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours and subtle spicy oak. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

CELLARING

This wine will be at its best from late 2014 until 2020.

FOOD

As an aperitif with paté or perfect with desserts like citrus tart, panna cotta and crème brûlée.

ANALYSIS AT BOTTLING

Alcohol: 11.0%

pH: 3.52

Titrateable Acid: 10.9 g/l

RS: 103 g/l

Harvest Dates: 2 May 2014

Brix at harvest: 20.2 – 54

Bottling Dates: 14 October 2014

Lot# L1455

Variety: Semillon

Allergens: Milk, Fish, Sulphites

Net Quantity: 750ml

PILOT
THE
BY
ALPHA DOMUS