



KIKA 2013 STELLENBOSCH NOBLE LATE HARVEST



WINEMAKING NOTE: This is a Noble Late Harvest made from 100% Chenin blanc.

We do up to three pickings. Picking only bunches which are perfectly infected with Noble Rot. The grapes were picked at a sugar of around 38 degrees brix and an acidity of 9.0 g/l.

The grapes were delivered to the winery and put directly into cold storage overnight to drop the temperature of the grapes down to around 4 degrees Celsius. The grapes were then hand sorted and loaded into a basket press where they were foot trodden to maximise extraction. After pressing the juice was settled and racked to 400 liter barrels where fermentation took place naturally taking 3 months to complete. The fermentation stopped naturally at a perfect balance of sweetness, acidity and alcohol.

TASTING NOTES:

COLOUR: The wine has a brilliant deep golden straw colour.

NOSE: The nose has intense complex aromas of dried apricot, peach and hints of ginger-spice and cinnamon. There are notes of candied orange and honeysuckle blossoms, with hints of toasted almonds and marzipan.

PALATE: The palate is rich and full with ripe fruit flavours balanced by spice and a slight grip. The acidity helps clear the palate that finishes clean and refreshed with a hint of toastiness. The wine demonstrates a perfect balance between the natural sweetness and acid offset by the moderate alcohol.

FOOD PAIRING: Fresh pan seared Foie Gras or Foie gras pate served on Crostini and herb salad; Or served with a dessert of crepes and a citrus syrup; Or ripe hard cheese and nuts.

MATURATION: To be enjoyed immediately after release but will benefit with cellaring for up to 5 years from harvest.

PRODUCTION: 2800 ½ bottles

TECHNICAL ANALYSIS:

- PH: 3.84
- TA: 8.1 g/l
- RS: 149.2 g/l
- Alc: 12.0% by vol.

AWARDS

- Platter's Wine guide 2015 – 4½ stars
- 91 Points The Wine Advocate – Neal Martin 2014
- Silver Medal Decanter World Wine Awards 2014
- Gold Outstanding - International Wine and Spirits Challenge 2014
- 96 Points Tim Atkin's South African Report 2014
- Gold Medal - Old Mutual Trophy Wine Show 2014

VITICULTURE | AREA: STELLENBOSCH, ON THE BOTTOM SLOPES OF THE SIMONSBERG

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
200m	Northwest	NA	1978	Decomposed shale	Bush Vine	Spur pruned	Supplemental	4000 vines per hectare (1m x 2.5m spacing)	1.5 tons/ha or 6 hl/ha