

# NOBLE LATE HARVEST 2014

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances was 1.5°C to 2°C lower compared with the average for February. This helped fruit to retain aromas and flavours. The harvest date was 7th May 2014.

## IN THE VINEYARD

*Altitude:* 160m above sea level, and next to the Lourens river  
*Age of vines:* 13 years  
*Rootstock:* 101-14 Mgt  
*Clones:* GD121  
*Slopes:* Situated on the valley floor  
*Row direction:* South-North  
*Soil type:* Sweetwater soil profile

## ANALYSIS

*Alcohol:* 10.5 vol %  
*pH:* 3.44  
*Total acid:* 7.6 g/l  
*RS:* 131.4 g/l  
*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Semillon  
*Wood:* A touch of wood

## MATURATION POTENTIAL

Noble Late Harvest wines have the highest extract of most wines; they are certainly the most complex and they also have the longest shelf-life of the whole range of sweet wines. This vintage is super now but can mature up to 2020 and longer if cellared correctly. It will reach its best drinking potential possibly only towards the end of 2018 only.

## TASTING NOTE

The wine has an alluring bright gold colour with a beautiful, inviting nose of ripe tropical fruits along with peach, pear, kumquat and a hint of nuttiness - all on a backdrop of Botrytis. There is an intense concentration in the mouth with great balance of all components held together by keen acidity while fynbos honey and toasted nuts lingers in the background.

## FOOD PAIRING

This wine can be a desert on its own. The intensity and richness of botrytized Semillon matches all eggy or cream based soft vanilla desserts, such as creme brulee. It also goes well with lemon or lime based puddings, baked cheesecake, as well as good old fashioned bread and butter pudding.

Serve ice cold at 8-12 C.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"