



2011 NOBLE DUET

WINEMAKING NOTES

The Semillon fruit for this wine was grown on the upper terrace of Askerne Vineyard and the Chardonnay on the lower terrace.

The vines were harvested between 21st April to 18th May 2011 with bunches selected for a heavy botrytis infection. Brix levels for the various picks ranged from 37 to 48 brix.

The wine was aged in older French oak barriques.

pH 3.8

TA 9.35g/l

Residual sugar g/l

Alcohol 12.5%

TASTING NOTES

Apricot Danish, crème Brule and citrus characters on the nose follow through into the weighty, honeyed palate to produce this luscious dessert wine that displays dried apricot and tropical fruit characters.

A great companion for desserts like crème Brule and lemon meringue or match with strong cheeses.