



MILES MOSSOP WINES

## **Kika 2014**

### **Wine of Origin: Stellenbosch**

#### Technical Analysis

pH: 3.47  
TA: 9.3 g/l  
RS: 147.4 g/l  
Alc: 12.0 % by vol.

#### Winemaking Notes

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 42 degrees brix and an acidity of 11.0 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.  
Only 1500 ½ bottles were produced.

#### Tasting Notes

The wine has a brilliant deep golden colour.  
The nose is deep and heady, with concentrated aromas of quince jelly, dried apricots and honey.  
There are hints of fresh brioche and toasted almonds. All these aromas are mirrored on the palate with a stunning balance between the concentrated honeyed entry and the fresh acidity on the finish. There is even a hint of tannins on the finish that assist in the lingering texture on the finish. This wine is in perfect balance and will only improve with time.

#### Maturation

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

#### 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.

#### Awards

New Release