

MILES MOSSOP WINES

Kika 2013 **Wine of Origin: Stellenbosch**

Technical Analysis

pH: 3.84
TA: 8.1 g/l
RS: 149.2 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 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. Only 2800 ½ bottles were produced.

Tasting Notes

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

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

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