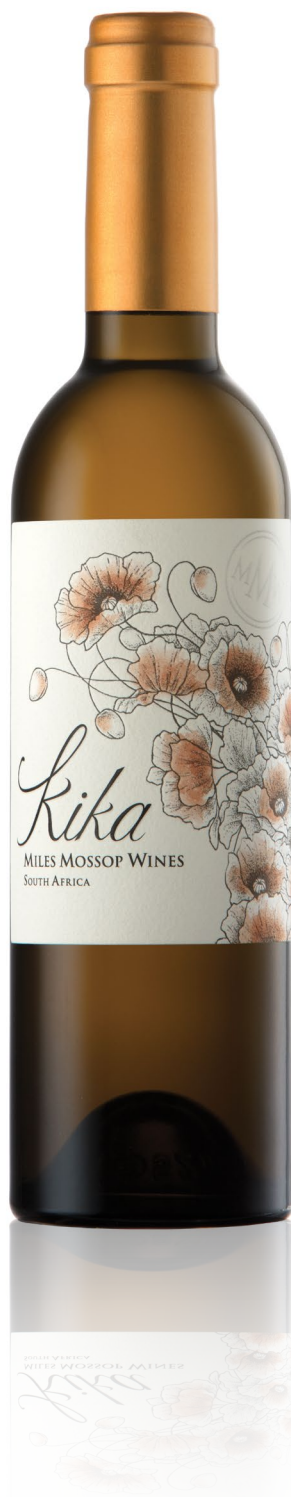


# KIKA 2017 STELLENBOSCH NOBLE LATE HARVEST



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

We picked 3 times between the 8th March and 20th April. Picking only bunches which are perfectly infected with Noble Rot and those with raisins. The grapes were picked at sugars of between 40.5- and 50-degrees brix and an acidity of 6.5 and 11.5 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 crushed whole bunch into bins for a cold soak for 24 hours after which fermentation was initiated. Fermentation on the skins took place for 4 days before the grapes were pressed and the fermenting must taken to 400L old French oak barrels for fermentation to complete, which took 3 months. The fermentation stopped naturally at a perfect balance of sweetness, acidity and alcohol.

The wine was bottled in August 2017.

## TASTING NOTES:

**COLOUR:** The wine has a vibrant golden straw colour.

**NOSE:** The aromas on the nose are complex and intense with notes of quince jelly, dried apricots and fresh peach. It has a beautiful floral aroma of honeysuckle and orange blossom.

**PALATE:** The flavours on the palate are concentrated and intense on entry leading to a silky mid-palate and an almost dry finish which is not clawing but almost refreshing. The acid and sugar balance are perfectly poised.

**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 10 years from harvest.

**PRODUCTION:** 2900 ½ bottles

## TECHNICAL ANALYSIS:

- PH: 3.59
- TA: 8.1 g/l
- RS: 193.5 g/l
- Alc: 11.0% by vol.

## AWARDS

- Platter's Wine Guide 2019 – 4½ stars
- Tim Atkin's South Africa Report 2018 – 95 points
- Winemag.co.za Christian Eedes – 95 points
- Old Mutual Trophy Wine Show 2019 – Silver Medal

## 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	Weathered slate	Bush Vine	Spur pruned	Supplemental	4000 vines per hectare (1m x 2.5m spacing)	1.5 tons/ha or 6 hl/ha