



# BOSCHENDAL

## Vin D'Or

### Noble Late Harvest



*Vintage:* 2024

*Variety:* 85% Viognier, 15% Riesling,

*Wine of Origin:* Cape Coast

#### *In the Vineyard:*

The grapes used in this wine were picked from low-yielding vineyards to ensure good fruit concentration. The Viognier originates from the Elgin Valley. No irrigation and an extended hanging time in the vineyard allowed for superb concentration of flavours. Naturally the weather allowed for the formation of Botrytis, a fungus that grows on the grape skin, penetrating through the skin and creating a damaged spot from which moisture can slowly evaporate. Concentration in this case happens because of this slow evaporation and the Botrytis gives a unique taste to this wonderful work of nature. The grapes were hand-picked at the desired ripeness. Harvesting took place during mid-morning. The average sugar content of the grapes was between 35° and 40° Balling.

#### *Vinification:*

Due to the raisin-like condition of Noble Late grapes, we do not crush the grapes for this unique style but rather take the whole bunches to the press for prolonged skin-contact and extraction. All the draining channels of the press are closed to retain the minuscule amount of juice created during the loading process. This juice helps with the soaking of the extraordinary flavours of the botrytised grapes ; that very distinctly show aromas of dried straw, honeysuckle, and honeycomb. Skin contact is given in the press for three days during which time the press is rotated morning, midday, and afternoon. After pressing, the juice is naturally cold settled prior to racking. Fermentation is started in stainless steel tanks, thereafter the fermenting juice is transferred to older barrels to complete the slow fermentation of Noble late Wine. Fermentation completes naturally due to the high osmotic potential of the wine and the consequent inhibition of the yeast.

#### *Winemaker's Tasting Notes:*

*On the nose:* This natural sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle.

*Palate:* On the palate it has a tremendous fruit core, an explosion of kumquat citrus, lots of concentration and good balance. This wine does not leave a cloying sweetness but finishes off with a fresh citrus zest.

*Ageing potential:* Enjoy now. Will age with much complexity for the next 8 to 10 years.

#### *Technical Analysis*

Alc: 11.65% vol

RS: 157 g/l

TA: 8.1 g/l

pH: 3.4