



## LATE HARVEST 2012

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**Philosophy:** An elegant sweet wine with well balanced acidity, resulting from late picked, dehydrated grapes.

**Harvest Year:** Excellent year for white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

**Viticulture:**

**Soil Type:** Schist mother rock with clay – loam soil.

**Average age of vines:** 17 years.

**Grapes Varieties:** Semillon.

**Vinification:** Must chilling, membrane pressing, cold settling, temperature controlled fermentation in stainless steel tanks, centrifuging and cold stabilization, membrane filtration to bottle.

**Bottling:** March 2013.

**Chemical Analyses**

**Alcohol:** 13,5%

**Total Acidity:** 7,80 g/l

**pH:** 3,03

**Reducing Sugar:** 95 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Crystal clear, gold colour.

**Aroma:** Orange peel, apricot and crystalized fruit.

**Palate:** Richly textured, well balanced, deep sweet fruity palate, marmalade and ripe figs, long and persistent finish with good acidity.

**Ideal Consumption Date:** 2013-2017

**Formats Available:** 375 ml.