

Ken Forrester T Noble Late Harvest 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 14.5 | ph: 3.68 | rs: 115.7 | ta: 7.8

type Dessert

producer Ken Forrester Wines

winemaker Ken Forrester

wine of origin Stellenbosch

tasting notes

Chenin Blanc with Botrytis. We are blessed with botrytis most years and with multiple pickings (4/5 times) manage to maintain a perfect natural acid balance with the sweetness, creating a wine of exceptional finesse and balance. This golden wine with fresh, green tones is in a lighter style, clean yet unctuously sweet. Sumptuous peach, apricot flavours, overlaid with a tropical lushness of melon and pineapple. Ripe sweetness, yet tangy, with sweet and sour zip, wood spice on the finish.

blend information

100% Chenin Blanc

food suggestions

Serve with fruit tarts, wild berries and ice cream, and full flavoured cheese.

in the vineyard

Soil: High clay and slit - Westley Yield: 3 ton Locality: west (flat)

