



Tasting Notes



Aroma Profile

To craft a “noble late” wine is a labour of love, but often the results can be the most amazing taste sensation. Edelgoud is our attempt at this elusive elixir and only two barrels were produced from Sauvignon Blanc grapes. This wine with its unique golden colour entices the palate with seductive flavours of apricot and nectarine, passion fruit, honeycomb, marmalade, apple and dried peach. With its clean, crisp and refreshing finish, this wine will pair well with crème brûlée and a variety of cheeses.

Terroir

Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg Mountain, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

Viticulture

With favourable conditions for *Botrytis* rot the grapes were left on the vines until Middle of March. Bunches were carefully selected for clean *Botrytis* rot and then handpicked at 43 Balling. The yield was low at approximately 1 ton/ha.

Vinification

As the grapes entered the cellar, skin contact was applied for 12 hours, there after it was whole bunch pressed into a stainless steel fermentation tank. The juice was fermented slowly at 14-16 °C for 12 days. The wine was matured in 2nd fill French oak barrels for 5 months after which it was lightly fined and bottled.

Origin

Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 11.5% ; **RS:** 143 g/l ; **TA:** 6.6 g/l ; **pH:** 3.48

Awards

Platter 4 star; 90 Tim Atkin