

## THE WELDER, Noble Late Harvest Chenin Blanc 2015

The Welder, Noble Late Harvest is made from the most widely cultivated variety in the Cape, Chenin Blanc. Chenin Blanc is characterised by its versatility - It has the ability to produce wines from a wide spectrum from sweet to dry, to sherry and even sparkling wine.

This wine is made from a single vineyard which undergoes careful canopy management to ensure we achieve optimal natural sweetness as well as natural acidity. This is achieved by opening one side of the canopy so grapes are both exposed and shaded throughout the day.

Often asked, “where does the name come from?”, Well, it is named after our Winemaker, Arco Laarman who bears the nickname, The Welder.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chenin Blanc
<b>Harvest Date</b>	March
<b>Analysis</b>	Alc: 10%   R.S 216.4   T.A 3.77g/l   pH 3.49
<b>Fermentation</b>	100% fermentation in stainless steel after the grapes were whole bunch pressed and left on its skins for 24 hours.
<b>Ageing</b>	
<b>Bottling Date</b>	September, 2015
<b>Optimum Drinkability</b>	2016 to 2024
<b>Enjoy With</b>	On its own as an aperitif or with desserts such as crème brûlée.
<b>Winemaker's Note</b>	2015 was a great year for this dessert wine. We were able to achieve 38 bailing naturally by leaving the grapes on the vines to dry. Dried apricots, peaches and honey blossom are exhibited on the nose. The palate shows granadilla, pineapple and wild honey flavours. The acidity is in balance and the finish is long and clean. I think it is best served with panna cotta, crème brûlée or a cheese platter of medium and strong flavoured cheeses.