



## Goede Kap Late Harvest

main variety Chenin Blanc

analysis alc: 12.94 | ph: 3.83 | rs: 45.0 | ta: 5.3 | ts02: 190 | fs02: 39

type White

producer Bromar Wines

style Sweet

winemaker Tinus Broodryk

wine of Western Cape

### tasting notes

Wine Type: Special late Harvest

Smell: Honey & hay

Taste: fresh tropical fruit flavours, fresh honey overlay

For export only

### ageing potential

Enjoy now, can be aged for up to 5 - 6 years.

### blend information

100% Chenin Blanc

### food suggestions

Pates cheeses or desert.

### in the vineyard

From the Slanghoek region, dry land botrytis vineyards.

### about the harvest

Type of Harvest: Strictly selected hand harvest.

### in the cellar

Crushed into static drainer and left for 24 hour skin contact where after the free run juice and a certain percentage of first stage tank press juice is fermented together. Fermentation stopped at approx 48 g residual sugar.