



SOUTH AFRICA BUSINESS & INVESTMENTS



VILLIERA INSPIRATION NOBLE LATE HARVEST 2010

Gradually harvested, the botritised grapes are gently pressed.

Once filtered, the must is left to partially ferment in a combination of new and used French oak barrels.

The aging terminates after 5 months in oak barrels and steel tanks.

A beautiful example of sweet wine, presenting a perfect balance between sweetness and acidity.

Nose filled with honey, raisins, apricot jam with cloves and dried fruits, hazelnuts and almonds.

The sweetness of the dried apricot is particularly perceivable on the palate, sustained and balanced by its natural acidity.

Long lasting finale of dried fruit, nuts and honey.

Description

Type
Sweet white wine

Type of wine
Sweet

Producer
Villiera Wines

Designation of origin
Wine of Origin

Vintage
2010

Grape varieties
Chenin Blanc 94%
Riesling 6%

Bottle size
37,5cl

Alcohol content
12 vol. %

Country
South Africa

Pairings
Aged cheese
Pastries/Custards/Creams

Region
Stellenbosch