ROODEKRANTZ

Vineyard Selection
"Zoete Kind" Noble Late Harvest 2024

Vineyard

Grape Variety: 100% Chenin Blanc
Age of Vines: Multiple vineyards: 20 - 40 years
Location: Wellington
Viticulture: Old bush vines
Soil Type: Decomposed shale

Vinification

Fermentation: The grapes were hand-picked during the early hours of the morning, late in the season after the grapes had sufficient time to develop noble rot. Fermentation commenced in stainless steel tanks, and the wine was then transferred to old barriques.
Maturation: The wine matured in 4th fill French barriques for 2 months, adding an added layer of complexity and subtle oak nuances.
Total Production: 1064 bottles

Tasting Profile

The nose is beautifully layered with perfumed scents of dried pear, apricots, orange blossom, honey, lime, and subtle whiffs of Turkish Delight. On the palate, the wine is delicate and fresh, displaying flavours of apricots, pear, peach, sweet oak spice, and hints of raisins. It is not syrupy or cloyingly sweet, showcasing exceptional balance and elegance. The lively acidity is the perfect foil for the sugar content. Lingering flavours of apple and melon completes this refined and sophisticated dessert wine.

Food Pairing

The wine's apricot and pear flavours complement the fruit in an apricot tart with almond cream. The rich, creamy texture of foie gras with a pear chutney is balanced by the wine's acidity and fresh fruit flavours. Pair it with a lemon panna cotta with citrus compote, and see how the light, creamy panna cotta is a perfect match for the wine's delicate and fresh palate. For something with a textural difference, serve it with blue cheese and honeycomb.

Alc: *10.03%*	***RS:*** *223 g/L*	***TA:*** *8.1 g/L*	***VA:*** *1.11 g/L*	***pH:*** *3.22*

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.

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