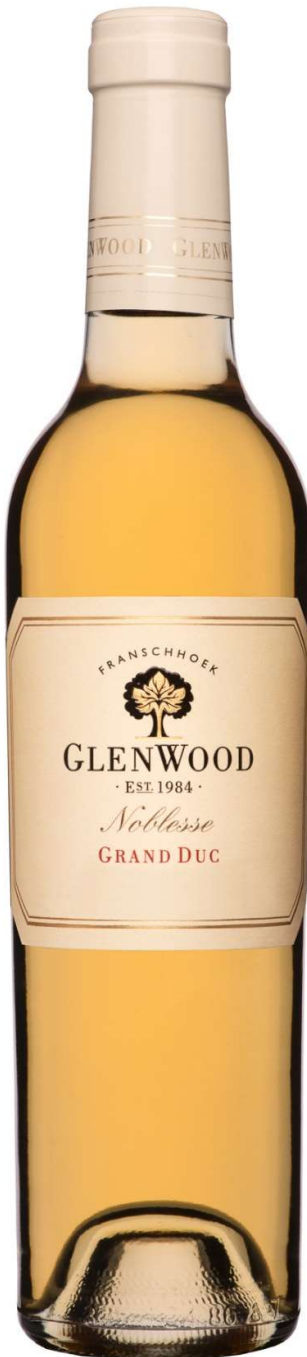


Grand Duc Noblesse 2023



Viticulture:	Vine age: 29 years Density: 2857 vines per hectare Normal vineyard yield: 8-10 tons per hectare Soils are well-drained compromised lightly-structured Clovelly and Avalon with no irrigation system.		
Vinification:	An intensive, 4-stage, harvest selection in which only noble rot berries were selected containing sugar of between 34 and 36°B. Prior to pressing the berries went through another selection process to ensure that only 100% noble rot berries were pressed. Juice was settled and racked to small 225 Litre selected French oak barrels. Juice was barrel fermented and the fermentation naturally stopped at 130 grams residual sugar per litre. The wine has spent 15 months in barrel before stabilisation and bottling.		
Analysis:	Alcohol	12.0%	
	Total Acidity	6.9 g/l	
	Residual Sugar	130.3 g/l	
	pH	3.68	
Vinemaker's Comments:	This wine is golden straw in colour with citrus, nutty and honey flavours on the nose. The palate is refreshing sweet with tangy passion fruit and litchi flavours. Drink now or age for further intense complexity.		
Production:	1900 375ml bottles		
Awards	Double Gold – Gilbert & Gaillard International 2024		
Previous Awards:	<ul style="list-style-type: none">• 5* in Platter 2021 edition• 94 points – Tim Atkin SA Report 2020• Gold medal – Michelangelo Awards 2020		