



VINTAGE

This delightfully sweet Noble Late Harvest made from Sauvignon Blanc grapes was matured in aged French oak barrels for 24 months.

This wine, named after the Cape Sugarbird, will only be produced in exceptional years, with this maiden 2012 vintage being the first release in a decade of winemaking at Strandveld Vineyards.

GRAPE VARIETIES

100% Sauvignon Blanc

AGE OF VINES

10 years

VINIFICATION

Wild fermented and aged in 300L French oak barrels for 24 months.

BOTTLING DATE

03 February 2012

PRODUCTION

2000 bottles

WINE ANALYSIS

Alcohol 15.98%; Residual Sugar 57.2 g/litre;
Total Acidity 6.5 g/litre; pH 3.48

TASTING NOTES

It is beautifully layered with honey sweetness and subtle mineral tones, balanced acidity and a lingering tropical fruit finish.

STRANDVELD SUIKERBEKKIE
NOBLE LATE HARVEST 2012