

SHORT STORY COLLECTION

MARIA

This wine highlights the story of Maria Marais, the resourceful and feisty young widow who took over the building of the Estate's manor house after the death of her husband Charles, in 1813. The home was completed the following year and is now a national monument.



NOBLE LATE HARVEST | 2024

Certified Old Vine Vineyard wine planted in 1986

THE WINEMAKING

The grapes were hand-harvested on April 10, 2024, at 32° Balling by our vineyard team and placed into small crates. The whole bunches were then loaded into the press and pressed over a two-day cycle. After pressing, the juice settled overnight and was inoculated with a pure/commercial yeast strain. A portion of the juice underwent barrel fermentation in second-fill 300L French oak barrels at 12° to 14°C. Fermentation was halted by means of thermoflash (pasteurization) at specific alcohol and sugar levels. The wine did not undergo malolactic fermentation and was left to age. Bottling occurred on June 13, resulting in a total production of 4,547 bottles (375 mL).

WINEMAKER'S COMMENTS

Colour: Pale lemon

Bouquet: Aromas of ripe peach, dried mango and pineapple. A hint of orange marmalade adds a citrusy complexity, while lemon zest and delicate notes of honeysuckle bring a fresh, floral touch.

Taste: Flavours of peach and yellow plum, accompanied by the rich sweetness of cooked pineapple. The citrusy zing of orange marmalade and the subtle, creamy essence of lemon sponge cake provide a delightful and layered finish.

MATURATION POTENTIAL

Ready to enjoy now or can be matured for another decade.

FOOD PAIRING

Excellent served on its own or with strong cheeses, fig preserve and nuts.

CHEMICAL ANALYSIS

Alcohol:	9.11% by volume
Residual sugar:	119.6 g/l
Total acidity:	9.0 g/l
Volatile acidity:	0.83 g/l
pH:	3.36
Total Sulphur:	241 mg/l