

FLEUR DU CAP – NOBLE LATE HARVEST – PRODUCED, MATURED & BOTTLED AT THE BERGKELDER, STELLENBOSCH 11,5% 2003

COLOUR: amber with topaz reflections

FLAVOURS: apricot, honey, leather, date and dry yellow flowers

TASTE: sweetness, softness and salivation; the final is apricot flavoured and the gustative aromatic persistency is about 5 seconds

PAIRING: chocolate millefeuille [download the recipe](#)

[Read more](#)

- The sweetness of the dessert is pairing the sweetness of the wine
- The fatness of the dessert is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine