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| Cultivar | Touriga Nacional & Shiraz |
| Wine of Origin | Swartland |
| Winemaker | Alecia Boshoff |
| Viticulturist | Tharien Hansen |
| Vineyard | Supplementary irrigation |
| Production | 8-10 tons per hectare |
| Harvest detail | End of March at 28 degrees Balling |

Cellar treatment

Cold-soaked overnight, then inoculated with selected yeast. Wine was pumped over with force to get enough extraction; at 12 degrees Balling the wine was raked from the skins and fortified with a mixture of wine and brandy spirits. New vintage Port wine is blended with older vintage Port wine and matured in 300 litre older French barrels.

Tasting notes

Bright dark Cape Ruby port. Opulent with ripe fruit, chocolate and interesting nuances of spice on the nose. Follows through smoothly and with a lingering aftertaste.

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| Alcohol | 20.5% |
| Residual Sugar | 94.5 g/l |
| Total Acidity | 4.9 |
| pH | 3.71 |

