

PORT



GRAPES	100% Touriga Naçional
VINTAGE	2008
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 38, E 18 25 46
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Westleigh
VITICULTURE	This wine comes from various blocks that vary between 60m to 80m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Mid April
FERMENTATION METHOD	The grapes were picked at 37°B and fermented on the skins till 17°B. After pressing the fermenting must, the fermentation was stopped at the ideal sugar level of 120g/l by the addition of wine spirits.
MATURATION METHOD	The port was racked off the fermentation lees and matured in old 225/French oak barrels for a period of 14 months.
PRODUCT DESCRIPTION	Amazing complexity of marzipan, plums, prunes and raisins on the nose. Supple ripe fruit on the palate, showing dried fruit and sultanas. The wine shows a good extract, with a long lingering after taste. Serve slightly chilled.
SERVING SUGGESTION	Variety of cheeses, stilton, biscuits and figs.
SERVING TEMPERATURE	19°C
SPECIFICATIONS	Alcohol content: 16.00%; Total acidity: 6.30 g/l; pH: 3.56; Residual sugar: 112.9 g/l; Extract: 148.1 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder