

Boland Port 1996

This rich vintage Port shows a good balance between wood-maturation and fruit flavours, with an enticing fragrance of raisins and chocolate. A slightly dryer style of Port. Enjoy it in front of the fireplace or with dessert or cheese. Keep a bottle or two for ten years to experience a rare taste sensation.

variety : Ruby Cabernet | Ruby Cabernet

winery : Boland Kelder

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 17.5 % vol rs : 4.9 g/l pH : 3.6 ta : 85 g/l

type : Red

pack : Bottle



ageing : 2 to 10 years

in the cellar : The cool summer of 1996 resulted in a longer ripening period which produced grapes with higher fruit acids. The red grape varieties were physiologically ripe when harvested and simultaneously had the correct sugar-acid proportion. This resulted in flavourful wines with a good structure and soft tannins. The grapes came from vineyards in the Wellington area.

Only the healthiest Ruby Cabernet grapes are selected and harvested at 29 Baling, destalked and crushed. The acid content is adjusted before the juice is fermented in cement tanks ("kuipe") and pumped over the skin cap twice a day for colour and flavour extraction. Alcoholic fermentation takes place until the wine has reached the required sugar level. It is then removed from the skins and the latter is pressed. The pressed juice is blend with the free-run juice and after wine has fermented to 12 Baling, it is fortified with brandy spirits and racked several times. The Port wine is matured in oak barrels for 12 months before being bottled.