

Klein Tulbagh Vintage Port 2001

Luxurious fruitcake, Christmas pudding aromas with well balanced spirit and sweetness. A wine maturing into excellence.

Ideal after dinner, perfect beside the fire and essential to a well-stocked bar. To be enjoyed with nuts.

variety : Pinotage | 100% Pinotage

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 20.10 % vol rs : 106.2 g/l pH : 3.90 ta : 4.7 g/l

type : Fortified **wooded**

pack : Bottle **closure :** Cork

2007 Michelangelo International Wine Awards - Silver Medal

in the vineyard : The grapes are from trellised vineyards planted in rocky soil in a north south row direction.

about the harvest: Grapes were harvested at sugar levels between 26 and 27° Balling with acids above 7g/l.

in the cellar : Fermentation took place on the skins between 25 and 30°B. The skins were punched down every 4 hours. Fermentation was stopped around 10°B and the wine was fortified with 85% brandy spirits. The wine was matured in oak barrels for 24 months followed by a year in the bottle prior to release.

