

Du Toitskloof Cape Ruby Port 2003

The Cape-style ruby was made from Tinta Barocca, Souzao and Touriga Nacional grapes. These grapes have proved itself as an excellent base for a unique style of fortified wine. The winemaker combined this quality with the age-old principles for the making of great Port, heeding the call for higher alcohol and lower sugar, after fortification with the purest of brandy spirits, the wine was matured for one year in small oak barrels and was then bottled and left long enough for the wine and spirits to marry. There are smoky prune aromas with whiffs of herb and the long peppery finish leaves the mouth pleasantly clean.

variety : Tinta Barocca | Tinta Barocca, Souzao, Touriga Nacional

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : **alc** : 18.47 % vol **rs** : 95.5 g/l **pH** : 3.54 **ta** : 4.9 g/l **so2** : 103 mg/l **fso2** : 30 mg/l

type : Fortified **style** : Sweet

pack : Bottle **closure** : Cork

SAPPA Peter Schulz Excellence Award: Best Ruby Port

Veritas 2006 - Bronze

Wine Magazine Best Value 2006 - 2 stars

Veritas 2005 - Silver



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Breedekloof

023 349 1601

www.dtkwines.com