

Badsberg Vintage Port 2001

Veritas 2003 - Bronze

Colour: Deep ruby.

Nose: Berry and stewed fruit.

Palate: A full bodied wine with excellent balance. Rich fruitcake flavours.

The ideal companion to hearty soups, flavourful cheeses, coffee, shortbread and rich fruitcake.

variety : Shiraz | 45% Shiraz, 45% Cabernet Franc, 10% Ruby Cabernet

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Rawsonville

analysis : alc : 17.8 % vol rs : 79.9 g/l pH : 3.71 ta : 5.5 g/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

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in the vineyard : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Rock

Trellis system: Extended Perold

Irrigation: Drip

about the harvest: The grapes were harvested end of March at 27° Balling.

Yield: 5 tons/ha

in the cellar : Contact on the skin for 3 days. Fermented for ± 2 days. Wood matured in French oak for 12 months, fortified with 5yr brandy spirits.

Filtration & bottling.