

## Morgenhof Estate Cape LBV 1999

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This wine has dark almost black colour. The nose has layers of the following flavours, black cherries, hazelnuts, liquorice, raisins and black berry confit. These flavours lingers in the palate which has a very soft and balanced tannin structure with perfect sweetness balance.

Port goes well with cheese and some rich chocolate desserts, brandy pudding or even malva pudding nuts and fruits. This is a port that could be drunk on its own or as many people enjoy, with a cigar.

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**variety :** Tinta Barocca | Tinta Barocca

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Coastal

**analysis :** alc : 17.55 % vol   rs : 96.0 g/l   pH : 3.62   ta : 5.0 g/l

**type :** Red   **wooded**

**pack :** Bottle

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**ageing :** Due to the fact that the wine were in the barrels for such a long time the port is ready to drink when purchased and do not necessarily need further bottle maturation. If you would like to aged longer it would not be disappointing when opened.

**in the vineyard :** The Tinta Barocca vineyard is 19 years old on mainly West-facing slopes. The Touriga National vineyards are two years old and were not in production for this vintage yet.

**in the cellar :** The port spent 4 years in old French oak barrels.