

## KWV Full Tawny Port

The effect of prolonged wood ageing has endowed this port with a deep tawny colour, coffee-toffee like fragrant character, an incomparable richness and smoothness, with a strong, nutty flavour.

An excellent accompaniment with stronger cheeses after a meal. Also with coffee and chocolates.

**variety :** Tinta Barocca | Tinta Barocca, Souzao

**winery :**

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 19.3 % vol   rs : 120.0 g/l   pH : 3.5   ta : 5.1 g/l

**type :** Fortified   **wooded**

**in the vineyard :** Climate: Mediterranean climate with moderate, dry summers. The winters are cold and wet with an annual rainfall of approximately 600 mm.

Soil: Table Mountain Sandstone, granite and Malmesbury Shale. Sandy topsoil and clay subsoil.

**about the harvest:** Tinta Barocca and Souzao grapes were harvested at optimum ripeness and fermented on the skins.

**in the cellar :** After partial fermentation, the must and skins were separated, then fortified with brandy spirit to 20 vol%. Maturation took place in 500 litre barrels for 5 to 8 years.