

## Bredells Late Bottled Vintage (LBV) Port 2002

Michelangelo Awards 2006 - Gold Medal

John Platter 2006 - 4½ Star

Swiss Airline awards 2005 - Best Late Bottled Vintage

This Port has a very striking dark ruby colour. Luscious flavours of mint, mocha, anise, mulberry, chopped lavender and Christmas pudding controls the nose. On the palate there is an explosion of black currents, prunes, dried fruit, orange zest, cloves, black pepper and the ever-present fruitcake flavours. The sweetness is balanced by the acidity and tannin structure, while the finish is long and almost dry.

The traditional after dinner companion to a selection of rich, flavourful cheeses and for the more adventurous, this wine chilled slightly, will be a great companion to a Lamb Korma or a spicy Rogan Josh.

**variety :** Tinta Barocca | Tinta Barocca, Souzao, Touriga Naõsional, Touriga Francesca

**winery :** Bredell Wines

**winemaker :** Anton Bredell

**wine of origin :** Coastal

**analysis :** alc : 20.0 % vol rs : 93.9 g/l pH : 3.91 ta : 4.1 g/l

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

**pack :** Bottle **closure :** Cork

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**in the vineyard :** Dry land bush vines.

**about the harvest:** The grapes were picked at 26° Balling.

