

## Swartland Vintage Port 2004

This popular port has rich and intense ripe plum berry flavours with an underlying spicy character, complemented by well integrated oak flavours. It is rich and full on the palate with a lingering aftertaste.

**variety** : Tinta Barocca | Tinta Barocca, Shiraz, Cabernet Sauvignon

**winery** : Swartland Winery

**winemaker** : Andries Blake

**wine of origin** : Swartland

**analysis** : **alc** : 21.0 % vol **rs** : 96.0 g/l **pH** : 3.78 **ta** : 4.5 g/l

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

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

2007 Michelangelo International Wine Awards - Gold Medal

2007 Concours Mondial de Bruxelles - Gold Medal

Veritas 2004 - Bronze

Michelangelo Awards 2006 - Silver Medal

**in the vineyard** : Terroir: Vineyards growing on the eastern slopes of the Paardeberg in the Swartland region. The grapes are harvested from old bushvine vineyards that that offers berries with concentrated fruit flavours.

Climate: The Swartland falls within the coastal winter rainfall area, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

**about the harvest**: The grapes are picked at 26° Balling and fermented to 15° Balling.

