

Dellrust Late Bottled Vintage 2002

A proud family tradition. A traditional style Port made from Tinta Barocca. Aged for 36 months in old oak. A rich and silky, typical 'fireplace port' with lots of mouthfeel ripe fruit flavours.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis :

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

in the vineyard : The Bredell family has become well known as producers of world class Port wines. To continue in this tradition a small quantity of Tinta Barocca grapes were selected from old bushvines for the making of this wine..

about the harvest: To obtain the desired flavours, grapes were harvested at the end of the season when full ripeness was reached.

in the cellar : After crushing and destemming the grapes were pumped into a traditional open fermenter. To ensure maximum extraction of colour and flavour regular punchdown was done. At the desired sugar level the juice and skins were separated. The juice was then fortified to 19% vol alcohol to stop fermentation. Fortification was done with brandy spirits which helps with fullness and a good mouthfeel of the wine. The wine was then left on the lees for some time to allow the alcohol and flavours to integrate. Hereafter the wine was put into barrels where it matured for eighteen months. At the end of this period the wine racked and bottled.

