

## Du Toitskloof Cape Ruby Port 2005

The Cape-style ruby was made from Tinta Barocca, Souzao and Touriga Nacional grapes. These grapes have proved itself as an excellent base for a unique style of fortified wine. The winemaker combined this quality with the age-old principles for the making of great Port, heeding the call for higher alcohol and lower sugar, after fortification with the purest of brandy spirits, the wine was matured for one year in small oak barrels and was then bottled and left long enough for the wine and spirits to marry. There are smoky prune aromas with whiffs of herb and the long peppery finish leaves the mouth pleasantly clean.

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

**winery** : Du Toitskloof Wines

**winemaker** : Philip Jordaan & Shawn Thompson

**wine of origin** : Breede River

**analysis** : **alc** : 18.47 % vol   **rs** : 95.5 g/l   **pH** : 3.54   **ta** : 4.9 g/l   **so2** : 103 mg/l   **fso2** : 30 mg/l

**type** : Fortified   **style** : Sweet

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

2008 Swiss International Air Lines Wine Awards - Seal of Approval

2008 Old Mutual Trophy Wine Show - Bronze Medal (70/100)

2007 Michelangelo International Wine Awards - Silver Medal



## Du Toitskloof Wines

Breedekloof

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