

Beaumont Cape Vintage 2004 (Port)

Colour: Very dark and purple.

Nose: Intense spicy nose dominated by cloves, cinnamon, nutmeg and dark berry fruits.

Palate: Big well balanced palate of dark plummy fruit, spices with a hint of toasty wood, this palate is backed up by good dry tannins.

Description: A blend of 50% Pinotage and 50% Tinta Barocca grapes from 40 year old vines was used with this Port. We do the traditional thing by foot stomping in an open tank to allow for maximum colour and tannin extraction. After two days of regular punch downs the wine was hard pressed at 11Å° Balling and fortified at 9Å° Balling. The wine was then racked into 6th fill French Oak where it remained for two years. It was bottled unfiltered and unfiltered.

Only 133 cases produced.

variety : Tinta Barocca | 50% Pinotage, 50% Tinta Barocca

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 20.4 % vol rs : 69 g/l pH : 3.74 ta : 4.5 g/l

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

pack : Bottle **closure** : Cork

