

McGregor Cape Ruby Port 2006

Attractive true ruby red colour, rich in complex mint, chocolate and plum flavours. Well integrated with oak maturation compounds. Satisfying mosaic of spirit and balanced sweetness on the finish.

Enjoy this wine after dinner. Also very nice over ice-cream with cashew nuts or with biscuits & cheese.

variety : Ruby Cabernet | 100% Ruby Cabernet

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : alc : 17.85 % vol rs : 110.8 g/l pH : 3.41 ta : 5.7 g/l va : 0.33 g/l so2 :
120 mg/l fso2 : 35 mg/l

type : Fortified

pack : Bottle **closure :** Cork

in the vineyard : Planted on red and yellowish Karoo-soil, grafted predominantly on 101/14 rootstock and trellised on an extended cordon system. Controlled and scientifically planned irrigation together with strict canopy management are applied to deliver high quality grapes and wine.

about the harvest: Date: Middle February

Sugar: 23.8   B

Type: Hand

pH: 3.47

Yield: 13 tons/ha; 4.5 kg/vine

TA: 5.8 g/l

in the cellar : Ruby Cabernet grapes were used. Automatic pump over during fermentation to extract maximum colour and flavour. Fermentation was stopped at a certain sugar level by fortification. The fermenting juice was separated from the skin and fortified up to a specific alcohol percentage. After one racking, the wine went to 225 litre French oak barrels for 12 months barrel maturation.

