

Bonnievale Cellar Cape Vintage Port 2005

A round, mouthful of enjoyment with good body and structure, deliciously soft. A full-bodied wine with rich chocolate and mocha.

Perfect with all desserts; also enjoy as an aperitif.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Bonnievale Wines

winemaker : Gerhard Swart

wine of origin : Robertson

analysis : **alc** : 18.5 % vol **rs** : 105 g/l **pH** : 3.55 **ta** : 5.5 g/l

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

pack : Bottle **closure** : Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (72/100)

2008 Michelangelo International Wine Awards - Double Gold

in the vineyard : Age of vines: 7 years

Rootstock: Richter 99

Trellis system: 4 wire

Irrigation: Supplementary

The cultivars used for port production are planted together in a single vineyard block.

about the harvest: Date: March

Type: Hand

Yield: 7-8 ton/ha

Harvested at very high sugar levels for maximum natural sweetness and alcohol.

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: In Stainless Steel Tanks at 24° C for 3 days

Barrel ageing: Matured in Old French Oak

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Cold maceration for colour can take up to 48 hours, then fermented on the skins until desired amount of sugar per litre remains in the grapes; pressed and fortified to 18% vol alcohol to prevent further fermentation and preserve natural sugar.

