

## Bredells Late Bottled Vintage (LBV) Port 2004

This Port has a very striking dark ruby colour. Luscious flavours of mint, mocha, anise, mulberry, chopped lavender and Christmas pudding controls the nose. On the palate there is an explosion of black currents, prunes, dried fruit, orange zest, cloves, black pepper and the ever-present fruitcake flavours. The sweetness is balanced by the acidity and tannin structure, while the finish is long and almost dry.

The traditional after dinner companion to a selection of rich, flavourful cheeses and for the more adventurous, this wine chilled slightly, will be a great companion to a Lamb Korma or a spicy Rogan Josh.

**variety :** Tinta Barocca | Tinta Barocca, Souzao, Touriga Naçional, Touriga Francesca

**winery :** Bredell Wines

**winemaker :** Anton Bredell

**wine of origin :** Coastal

**analysis :** alc : 20 % vol rs : 82.1 g/l pH : 3.96

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

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

2008 Peter Schultz Trophy: Best LBV

**in the vineyard :** Dry land bush vines.

**about the harvest:** The grapes were picked at 26° Balling.

**in the cellar :** Grapes were fermented to 10.5° Balling before it was fortified with 80% proof grape spirits. Each cultivar was aged separately for 3-4 years in old 300 litre French oak barrels before blending.