

## Bredell Cape Vintage Port 2003

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Dark, crimson and voluptuously rich. Christmas pudding, dried fruit, mocha, mint and spice. Flavours of the east, decadence of the west. Stilton cheese and roasted nuts to enhance the balance, the dry finish and the lingering aftertaste. The perfect climax to a splendid meal.

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**variety** : Touriga Nacional | 43% Tinta Barocca, 28.5% Souzao, 19.5% Touriga Francessa, 9% Touriga Naçional

**winery** : Bredell Wines

**winemaker** : Anton Bredell

**wine of origin** : Coastal

**analysis** : **alc** : 20 % vol **rs** : 91.6 g/l **pH** : 3.98

**type** : Fortified **wooded**

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

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2009 Old Mutual Trophy Wine Show - Trophy: Port (94/100)

John Platter Wine Guide - 5 stars

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**in the vineyard** : Four cultivars were used in the making of this port. The grapes originated from dry land bush vines.

**about the harvest**: The grapes were picked optimum ripeness and yielded 6 tons per hectare.

**in the cellar** : Each cultivar was harvested, fermented and aged separately. Fermentation took place by means of the WE 14 Yeast clone at 24° - 28° Celsius. The Skins that formed the cap were manually punched through every 2 hours. Fortification took place after the wine was separated from the skins. After 2 years of individual ageing in old 500 litre oak barrels, the cultivars were blended into the success that is the 2003 Bredell's Vintage Port.