

Badsberg Vintage Port 2005

Colour: Deep ruby.

Nose: Berry and stewed fruit.

Palate: A full bodied wine with excellent balance. Rich fruitcake flavours.

variety : Shiraz | 45% Shiraz, 45% Cabernet Sauvignon, 10% Ruby Cabernet

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Worcester

analysis : alc : 16.54 % vol rs : 79.9 g/l pH : 3.69 ta : 5.8 g/l

type : Fortified **style** : Sweet

pack : Bottle **closure** : Cork

Veritas 2011 Wine Awards - Bronze Medal

Michelangelo CCL Label International Wine Awards (MIWA) - Gold

Best Value Award 2011

2009 Veritas Awards - Bronze

in the vineyard : Terroir

Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Rock

Trellis system: Extended Perold

Irrigation: Drip

about the harvest: When: End of March

° Balling: 27

Ton/ha: 5

in the cellar : Contact on the skin for 3 days. Fermented for ± 2 days. Wood matured in French oak for 36 months, fortified with 5 year brandy spiritus. Filtration and bottling.

