

## Groot Constantia Port 1999

Ruby style Port with wonderful mocha flavours with a nutty and velvety palate, slight raisin on the nose with a pleasing firm dry finish.

Serving suggestion: Pears cooked in Port. Stilton blue and cheddar cheese. Nuts.

**variety** : Tinta Barocca | Tinta Barocca, Touriga Nacional

**winery** : Groot Constantia Estate

**winemaker** : Boela Gerber

**wine of origin** : Coastal

**analysis** : alc : 19.19 % vol   rs : 69.7 g/l   pH : 3.95   ta : 5.5 g/l

**type** : Fortified

**in the vineyard** : Climate: Mediterranean - Wonderful cool breezes coming from the Indian Ocean as well as the Atlantic Ocean. With an average rainfall of 1100 mm per annum. Although the weather this year was much cooler compared to last year.

Soil Type: Westleigh, Hutton, Clovelly.

**about the harvest**: The grapes used were only Tinta Barroca (Portuguese varietal) - it does change from year to year.

**in the cellar** : A lighter style blended with 90% Tinta Barocca and 10% Touriga Nacional. Matured in 300 litre French barrels for 12 months.

