

Quinta do Sul Vintage Port 2008

Tinta Barocca and Touriga Nacional provide the trademark spicy tones prevalent in traditional port, while the red juice from the Sousao and the Tinta Amarela grapes result in a deep purple colour. These varietals gives the port a rich black berry flavour while the Tinta Roriz brings out the fruitiness and it is all rounded off with the strong tannin structure from Shiraz and Tannat.

When drinking one of our hand crafted ports, you will be struck by the intense fruitiness combined with roasted coffee, cigar box, violets, hints of chocolate and pleasantly integrated alcohol.

variety : |

winery : Quinta do Sul

winemaker : Alwyn Liebenberg

wine of origin : Calitzdorp

analysis : alc : 19 % vol rs : 79 g/l pH : 3.9 ta : 6 g/l so2 : 85 mg/l fso2 : 49 mg/l

type : Fortified

pack : Bottle **closure :** Cork

about the harvest: Once harvested the grapes are tread by foot in open fermentors (lagars) and then fortified on the skins.

in the cellar : The fortified wine is then left on the skins for a longer period to ensure that the maximum flavour, colour and tannins are absorbed. Once ready for bottling, the precious wine is bottled and labelled by hand and stored in Alwyn's underground cellar in Montagu where the cool temperatures creates the perfect environment for ageing.

