

Louiesenhof Perroquet Cape Tawny Port

Louiesenhof was one of the founder members of the South African Port Producers Association (SAPPA), which was founded to regulate the Port Industry of South Africa. One of the main aims of SAPPA was to produce port in the traditional style. For that reason our Port is not called "PORT" but Perroquet Cape Tawny. Perroquet is the French word for Parrot and that derives from the Stellenbosch Papegaaiberg - where our vineyards are situated. Because of the lower sugar, higher alcohol balance its a delicious drink, making it an anytime companion. Slightly chilled - its no longer season bound it can be enjoyed during the summer months as well. This is normally enjoyed with dessert.

Aperitif / Desert

variety : Tinta Barocca | 100% Tinta Barocca

winery : Louiesenhof

winemaker : Stefan Smit

wine of origin : Stellenbosch

analysis : alc : 19.0 % vol rs : 90.0 g/l pH : 3.46 ta : 5.2 g/l va : 0.52 g/l so2 : 3 mg/l fso2 : 2 mg/l

type : Fortified **style :** Sweet **wooded**

pack : Bottle **size :** 0 **closure :** 0

Swiss International Air Lines Wine Awards 2003 - Seal of Approval

in the vineyard : The grapes are from old, low-yielding vines.

about the harvest: It was picked at a lower than normal sugar level to retain more of the grapes own flavour.

in the cellar : Our Tawny is a blend of 1993, 1994 & 1995 vintages. Produced with Tinta Barocca grapes. Fermentation was stopped with an aged brandy blend. This port was produced the traditional style with 90g/l sugar.

