

Du Toitskloof Cape Ruby Port 2008

Smoky prune aromas with whiffs of herb and spice.

Enjoy after dinner. Also excellent with a selection of cheeses and fruit.

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

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Breedekloof

analysis : alc : 19.07 % vol rs : 90.0 g/l pH : 3.81 ta : 5.0 g/l so2 : 125 mg/l

type : Fortified **style :** Sweet **body :** Full **wooded**

pack : Bottle **closure :** Cork

John Platter 2012 - Cape Ruby 2008 - 3 Stars

Best Value 2012 - Cape Ruby Port 2008

Veritas 2011 - Cape Ruby 2008 - Silver

Best Value 2011 - Cape Ruby 2008

Best Value 2010 - Cape Ruby 2008

Veritas 2010 - Cape Ruby 2008 - Bronze

ageing : Enjoy now or drink within 50 years after bottling

in the vineyard : The three cultivars (Tinta Barocca, Souzao and Touriga Nacional) were all sourced from the same farm about 8 km from the cellar. The vineyards grow in deep alluvial soils. The vines grafted on Richter 99 are Richter 110 rootstocks, are 10 to 15 years old and receives irrigation as needed.

about the harvest: The grapes were harvested at 27° - 28° Balling. Cape Ruby is made using grapes from three classic Portuguese varieties of which the grapes all came from the farm Dagbreek.

in the cellar : After crushing and de-stemming the mash was pumped to rotor tanks. The winemakers gave 3 days of cold soaking to ensure maximum extraction of flavour and colour. The fermentation was started by inoculating selected yeast strains. At 12° Balling the winemakers fortified this Cape Ruby by using brandy spiritus. The wine is aged in French oak for 12 - 18 months before bottling.



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Breedekloof

023 349 1601

www.dtkwines.com