

Bernheim Cape Vintage (Port) 2008

Ideal on its own or enjoy with a selection of cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Shiraz

winery :

winemaker : Jacques Kruger

wine of origin : Paarl

analysis : alc : 18.22 % vol rs : 108.8 g/l pH : 4.18 ta : 5.4 g/l

type : Fortified

pack : Bottle **closure :** Cork

about the harvest: Harvest Date: 25 March 2008

Cabernet Sauvignon and Shiraz grapes were allowed to reach optimum ripeness, for Port production, and were hand harvested at 38° Balling. Careful selection in the vineyard resulted with only the best grapes being used for this wine.

in the cellar : This is our second Port and only 5 barrels were produced.

After de-stalking the mash was inoculated with yeast and fermented in an open fermentation tank with an hour pump over twice daily. A fermentation period of 6 days at 25° C was allowed, until the required sugar level remained in the wine, at which state the grapes were pressed. Brandy spirits at 80.5 Vol % Alcohol was used to fortify the wine which was then matured for 33 months in used 225 lt vats.

The resulting Port has a deep velvety colour with complex berry fruits balanced with hints of peppery aromas supported by oak spiciness.

Bottling Date: 8 December 2010

Release Date: 29 June 2011

