

## Beaumont Cape Vintage Port 2006 Port

Shows intense spice on the nose dominated by cloves, cinnamon and nutmeg, together with chocolate and a dark berry fruit character. Great focus and balance on the palate, with a hint of toasty wood backed up by fine, dry tannin.

Goes well with dessert, especially dark chocolate or fruit desserts, walnut tart, nuts or fruity Christmas cake. Another great suggestion would be hard, flavourful, ripe cheeses.

**variety** : Tinta Barocca | 50% Pinotage, 50% Tinta Barocca

**winery** : Beaumont Wines

**winemaker** : Sebastian Beaumont

**wine of origin** : Walker Bay

**analysis** : alc : 20 % vol   rs : 88.3 g/l   pH : 3.90   ta : 49 g/l

**type** : Fortified   **style** : Sticky   **body** : Full   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : 10 - 15 years

**in the vineyard** : Reasonable temperatures during the final ripening stages allowed grapes to reach perfect ripeness without losing flavour and acid.

**about the harvest**: Vineyard age: 35 years

Yield: 4 - 5tons/ha

Balling at Harvest 26° Balling

**in the cellar** : This Port was made in true Beaumont style... stomped by foot! A blend of Tinta Barocca and Pinotage picked at 26°Balling, crushed by foot in open concrete tanks and matured in 300L barrels. Intense crushing of the skins resulted in a rich panoply of aromas, with cinnamon, blueberry and blackberry combined with a focused tannin structure. Unfiltered and unfinned as per the 'traditional' style, with minimal sulphur use. Very well composed.

Grapes were traditionally stomped by foot in open concrete tanks to allow for maximum colour and tannin extraction. Inoculation was done after two days of skin maceration with WE 372 yeast. After two days of regular punching down the wine was hard pressed at 11° Balling and fortified at 9° Balling. Maturation took place in 6th filled French Oak barrels for two years. No fining and no filtration.

Maturation: Two years of maturation in 6th filled French oak barrels 35% new oak was selected for the final wine.

