

## Peter Bayly Cape Vintage Port 2007 (750ml)

A pitch black centre and garnet hued rim invites one into a bouquet bursting with aromas of black hedgerow fruits, plum, *fynbos*, mulling spices and undertones of new leather, cacao, liquorice and brandied apricots. Black cherry, macerated brambles, plump fresh plums, cracked pepper, all-spice, *fynbos*, liquorice and 'meaty' undertones all vie for attention from the taste buds. The palate is complex, dense and the finish is characteristic of only the finest Cape Vintage Port, dry and endless with the lingering twang of liquorice and spicy brandied fruits.

This wine is a perfect accompaniment to: Springbok pie with stewed quince and roasted root vegetables; loin of Kudu wrapped in Prosciutto and served with pan-fried forest mushrooms, boiled baby potatoes and watercress salad; traditional Sunday Roast beef or leg of Karoo lamb with roast potatoes, Yorkshire puddings and all the trimmings; duck and cherry pie with sweet potatoes and roast butternut; a waterblommetjie potjie with oven roasted sweet potatoes and puffy rice, or that quintessential Cape comfort food, Bobotie with yellow-rice, home-made chutney and sweet potatoes.

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

**winery :** Peter Bayly Wines

**winemaker :** .

**wine of origin :** Calitzdorp

**analysis :** alc : 19.0 % vol rs : 79.6 g/l pH : 3.75 ta : 4.6 g/l

**type :** Fortified **wooded**

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

**ageing :** The Peter Bayly Cape Vintage Port 2007 can be drunk now or over the next two decades.

**in the cellar :** Crafted from Touriga Nacional, Tinta Barocca and Souzão, the Duoro's quintessential Port varietals and utilizing artisanal winemaking techniques; including natural fermentation, foot-treading, basket pressing and maturation in seasoned large casks for eighteen months prior to hand bottling unfiltered and unfined. The total production of the Peter Bayly's Cape Vintage Port 2007 amounts to 6200 half-bottles or a total of eight barrels.

