

## Beaumont Port 1998

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We did the real thing with the Port and foot stomped it. Fruit was picked (½ton Pinotage and ½ton Tinta Barocca) in the morning and that evening we foot stomped the grapes into a black puree. It spent 20 months in wood and was not filtered or fined before bottling by hand.

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**variety** : Pinotage | Pinotage

**winery** : Beaumont Wines

**winemaker** : Niels Verburg

**wine of origin** : Walker Bay

**analysis** : **alc** : 19.0 % vol **rs** : 87.0 g/l **pH** : 3.8 **ta** : 5.2 g/l

**type** : Fortified

**pack** : Bottle

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**in the cellar** : Intense dark ruby and violet colour with rich Christmas pudding and spicy aromas complement this slightly drier, more Portuguese-style of Port.