

## Klein Tulbagh Vintage Port 2002

Luxurious fruitcake, Christmas pudding aromas with well balanced spirit and sweetness. A wine maturing into excellence.

Ideal after dinner, perfect beside the fire and essential to a well-stocked bar. To be enjoyed with nuts.

**variety :** Pinotage | 100% Pinotage

**winery :** Tulbagh Winery

**winemaker :** Naude Bruwer and Helena Neethling

**wine of origin :** Tulbagh

**analysis :** alc : 20.10 % vol    rs : 106.2 g/l    pH : 3.90    ta : 4.7 g/l

**type :** Fortified    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** The grapes are from trellised vineyards planted in rocky soil in a north south row direction.

**about the harvest:** Grapes were harvested at sugar levels between 26 and 27° Balling with acids above 7g/l.

**in the cellar :** Fermentation took place on the skins between 25 and 30°B. The skins were punched down every 4 hours. Fermentation was stopped around 10°B and the wine was fortified with 85% brandy spirits. The wine was matured in oak barrels for 24 months followed by a year in the bottle prior to release.

