

Du Toitskloof Cape Ruby Port

Smoky prune aromas with whiffs of herb and spice.

Enjoy after dinner. Also excellent with a selection of cheeses and fruit.

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

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys & Willie Stofberg

wine of origin : Breedekloof

analysis : **alc** : 18.0 % vol **rs** : 93 g/l **pH** : 3.55 **ta** : 4.95 g/l **so2** : 125 mg/l

type : Fortified **style** : Sweet **body** : Full **wooded**

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

2019 Michelangelo International Wine and Spirits Awards - Double Gold

ageing : Enjoy now or drink within 50 years after bottling

in the vineyard : The three cultivars (Tinta barocca, Souzao and Touriga Nacional) were all sourced from the same farm about 8 km from the cellar. The vineyards grow in deep alluvial soils. The vines grafted on Richter 99 and 110 rootstocks, were 10 to 15 years old and received irrigation as needed.

about the harvest: Cape Ruby is made using grapes from three classic Portuguese varieties of which the grapes all came from the farm Dagbreek. The grapes were harvested at 27° to 28° Balling.

in the cellar : After crushing and destemming the mash was pumped to rotor tanks where it was allowed three days of cold soaking to achieve maximum extraction of flavour and colour. Fermentation was started by inoculating the juice with selected yeast strains. At 12° Balling the wine was fortified with brandy spirit and then aged in French oak for 12 to 18 months before bottling.



Du Toitskloof Wines

Breedekloof

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