

Groot Constantia Cape Ruby Port 2010

A dark ruby coloured port that shows complex aromas of marzipan, plums, blackcurrant, raspberries and sultana's, with hints of mint on the nose. The ripe fruits on the nose follow through on the palate to finish in a well balanced fresh aftertaste.

Variety of cheeses, stilton, biscuits and figs.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 17.28 % vol rs : 76.4 g/l pH : 3.75 ta : 6.3 g/l

type : Fortified **style :** Sweet **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :

Climate: Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.

Soil type: Clovelly and Westleigh

Viticulture: This wine comes from various blocks that vary between 60m to 80m above sea level. All the slopes are south to south east facing.

about the harvest: The grapes were picked at 27°B in mid-April.

in the cellar : The grapes were fermented on the skins till 17°B. After pressing the fermenting must, the fermentation was stopped at the ideal sugar level of 90g//by the addition of wine spirits. The port was racked off the fermentation lees and matured in old 225/French oak barrels for a period of 15 months.

