

Swartland Cape Vintage 2008

The wine has rich ruby red colour with a bouquet of ripe plum, fruitcake and raisin flavours. This popular cape vintage has rich and intense ripe plum berry flavours with an underlying spicy character, complemented by well integrated oak flavours. It is rich and full on the palate with a lingering aftertaste.

A lovely desert wine on its own or enjoy with poached red wine pears with a port sabayon and ice cream.

variety : Tinta Barocca | 40% Tinta Barocca, 40% Shiraz, 20% Touriga Nacional

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 16.89 % vol rs : 112.5 g/l pH : 3.96 ta : 4.20 g/l va : 0.43 g/l so2 : 121 mg/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity

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

ageing : Drink now or cellar for 3 - 4 years

in the vineyard : dVineyards growing on the eastern slopes of the Paardeberg in the Swartland region.

about the harvest: The grapes are harvested from old bushvine vineyards that that offers berries with concentrated fruit flavours. Grapes picked at 28°B and fermented under strict control to the desired natural alcohol level.

in the cellar : The wine was fortified with brandy spirits to halt fermentation to retain natural sweetness, and matured in old French barrels for 24 months. Final blends are made from selected barrels prior to bottling. French barrels for 24 months.

