

## La Cotte Port 2000

Not to dry with dense fruit, youthful plummy, chocolate character with nicely integrated wood.

Perfect for after dinner.

**variety** : Pinotage | 100% Pinotage

**winery** : Franschoek Cellar

**winemaker** : Deon Truter

**wine of origin** : Franschoek

**analysis** : **alc** : 19.0 % vol **rs** : 50.4 g/l **ta** : 5.84 g/l

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

**ageing** : This port will develop and should be at it's best within 5-10 years of the vintage.

**about the harvest**: Harvested by hand when sugar is 24Â°B.

**in the cellar** : Fermented at 27Â°C for five days, till 12Â°B. Grapes are then pressed, and free run and press juice are fortified with brandy spirits. Port matured in Medium Toasted French oak barrels for 40 months.

### Franschoek Cellar

Franschoek

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