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Muratie Ben Prins Cape Vintage 2010

A positive bouquet of aromas comes forth from this fortified wine, with floral notes of violets, perfume and rose petals vying for space with the ripe black cherries, dark chocolate and sweet spice. A seamlessly-integrated port which marries alcohol, fruit and acidity into a delicious bundle of flavour – expect plum cake, sloes, mulberry fruit and a generous seasoning of perfumed spice – supported by a sturdy, but unobtrusive backbone of tannin.

A contemplative drink, to be relished with fine game dishes or properly-matured artisanal cheeses.



variety : Tinta Barocca | Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzao
winery : Muratie Wine Estate
winemaker : Francois Conradie
wine of origin :
analysis : **alc :** 20.64 % vol **rs :** 97.3 g/l **pH :** 4.26 **ta :** 4.4 g/l
type : Fortified **style :** Sweet **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine finishes positively, indicating there is plenty more to come over the next ten years.

in the vineyard : Ben Prins (winemaker at Muratie until 1987) was as unique as the wines he produced. A hard-working, no-nonsense kind of a man - quiet, contemplative and exceptionally particular - he was both a perfectionist and a traditionalist. Any "unnecessary novelties" like shoes were *verboten* (he became endearingly known as the Barefoot Winemaker). And because of his dedication to perfection, it was said of Ben that he knew wine like the back of his hand... or indeed, his foot! Made from traditional Portuguese varietals in a vineyard planted in the 1970s and matured in old 225 litre French oak barrels for a minimum of two years, this world-class liqueur wine pays homage to the legend: Barefoot Ben.

Muratie Cape Vintage Port is produced from a vineyard planted way back in 1965. The varietals (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzao) are all planted in the same block. This block is harvested at once so this “field blend” is unique to the Muratie Cape Vintage.

in the cellar :
The hand harvested (field blend) grapes are crushed, destalked and pumped into a classic open concrete fermenter. Manual punch downs and pump overs are done at regular intervals. Fortification with grape spirits is done at the critical time to ensure the classic Muratie styled Vintage Port.

The port wine is matured in old 225l French Oak barrels for a minimum of two years prior to being bottled.

Muratie Wine Estate

Stellenbosch

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