

Swartland Cape Ruby NV

Colour: Rich ruby red colour.

Bouquet: Intense raisin, Christmas fruitcake and sweet Wilson toffee flavours on the nose.

Palate: Soft and full round with ripe fruit and raisin flavours on the palate. Alcohol well integrated to ensure a well balanced port.

Goes well with deserts. Green figs in syrup and pears cooked in spicy red wine syrup.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : alc : 17.35 % vol rs : 112.5 g/l pH : 3.74 ta : 4.64 g/l va : 0.39 g/l so2 : 133 mg/l

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

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

ageing : Drink now or over the next 3 - 4 years.

in the vineyard : Mediterranean climate with limited irrigation and mainly dry land bush vine vineyards. Specific vineyard blocks of Tinta Barocca are specially selected to ripen to sugars above 26°B.

in the cellar : Fermentation : Time, Temp and Method

The grapes are fermented under strict control on the skins to extract maximum colour and structure. When the required level of natural alcohol is reached, the grapes are pressed and the must is fortified with wine spirits to bring fermentation to a halt and retain natural sweetness. The Port is kept for a few months in stainless steel tanks to allow time for integration of wine and alcohol.

Post Blending : Treatment

Filtered and stored in stainless steel until bottling.

