

Muratie Ben Prins Cape Vintage 2011

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 and finishing positively, indicating there is plenty more to come over the next ten years.

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

variety : Tinta Barocca |

winery : Muratie Wine Estate

winemaker : Hattingh de Villiers

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 19.74 % vol rs : 81.1 g/l pH : 4.19 ta : 4.4 g/l

type : Fortified wooded

pack : Bottle size : 0 closure : Cork

ageing : Can be enjoyed now or up to thirty years from now.

in the vineyard : Muratie Cape Vintage Port is produced from a vineyard planted way back in 1965. The varieties (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.

about the harvest: Hand harvested

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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