

Badsberg Cape Vintage 2017

Colour: Deep ruby.

Nose: Berry and stewed fruit.

Palate: A full bodied wine with excellent balance. Rich fruitcake flavours.

variety : Shiraz | 44% Shiraz, 10% Tinta Barocca, 11% Ruby Cabernet, 14% Souzao, 21% Touriga Nacional

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, Jaco Booysen, Stian Victor, Shazell van Den Berg

wine of origin : Breedekloof

analysis : alc : 16.65 % vol rs : 116.0 g/l pH : 3.62 ta : 5.7 g/l

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

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

in the vineyard :

Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Rock

Trellis system: Extended Perold

Irrigation: Drip

about the harvest:

Harvested at the end of March at 27° Balling.

Yield: 5 tons / ha

in the cellar :

Contact on the skin for 3 days. Fermented for ± 2 days. Wood matured in French oak for 36 months, fortified with 5 year brandy spiritus.

Filtration and bottling.

