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Muratie Ben Prins Cape Vintage 2018

On the nose, floral notes of violets and roses entice along with Christmas spice and plum pudding. Each sip is deeply rich, with flavours ranging from Kirsch-macerated black cherries to dark chocolate-enrobed hazelnuts. There are also savoury undertones - truffles and tobacco - with brisk acidity and warming alcohol in harmony with lithely powerful structure. Seamlessly wine should reward contemplation for at least another two decades.

variety : Tinta Barocca | Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzao
winery : Muratie Wine Estate
winemaker : Hattingh de Villiers
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 18.96 % vol **rs :** 88.5 g/l **pH :** 3.58 **ta :** 5.1 g/l
type : Fortified **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork



Ben Prins, Muratie's winemaker 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. It was said that he knew wine like the back of his hand – or, rather, foot, given that he considered shoes to be 'unnecessary novelties'! In his honour, this Port-style liqueur wine is made from traditional Port varieties (Tinta Barocca, Tinta Roriz, Tinta Francisca and Souzão) that were planted in a single vineyard in the 1970s to produce a unique 'field blend.

in the vineyard : Muratie's Cape Vintage Port is produced from a vineyard planted way back in 1977. The varietals (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzao) are all planted in the same block. This block is harvested together so this "field blend" is unique to the Muratie Cape Vintage.

about the harvest: The varietals were harvested by hand then crushed and destalked before being pumped into open fermenters. Cold maceration at 10 °C for 2-3 days allowed for optimal colour and flavour extraction.

in the cellar : Once inoculated a controlled fermentation was accompanied by regular punch-downs three to four times a day until the desired sugar concentration was reached. Fortification was carried out on the skins for further flavour extraction. After being pressed, the port was allowed to mature in barrels for three years.

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