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Muratie Ben Prins Cape Vintage 2019

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 integrated after three years in old 225 L French Oak barrels, this world-class 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 :** 750ml **closure :** Cork

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



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 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 together 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.

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