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Muratie Ben Prins Cape Vintage 2022

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.



variety : Tinta Barocca | Tinta Barocca, Tinta Roritz, Tinta Francesca, Souzao
winery : Muratie Wine Estate
winemaker : Hattingh de Villiers
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 19.03 % vol **rs :** 83.6 g/l **pH :** 3.92 **ta :** 4.6 g/l
type : Fortified **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 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.

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 1965. The varietals (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzão) 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 (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzão) are harvested by hand at 25-28 °B, and are then sorted, crushed and destalked before being pumped into open fermenters.

in the cellar : Cold maceration at 10 °C for 2-3 days allows for optimal colour and flavour extraction. The grapes are then inoculated for a controlled fermentation accompanied by regular punch downs 3-4 times a day. Once the desired sugar concentration is reached, brandy spirits are pumped into the tank to halt the fermentation. The fortification is carried out on the skins, which allows for further flavour extraction. Cooling and the addition of sulphur dioxide, further assists in halting the fermentation. After being pressed, the port is pumped into a tank and transferred to barrels after settling. After two and a half years in barrels the port is racked and bottled unfiltered to maintain its complexity.

Muratie Wine Estate

Stellenbosch

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