

Bredells Cape Vintage Reserve Port 1998

5 Stars - Wine Magazine 2005 June Issue

Fairbairn Capital Wine Trophy Show: SA Toughest wine show
Champion Port 2003

General Smuts Trophy for SA Champion young wine 1998

HJ Etschell Trophy for SA Champion Non-Muscat wine 1998

Dr Al Perold Trophy for SA Champion Fortified wine 1998

Veritas Double Gold award 2001

SAA Port fo the Year 2002

John Platter Guide - 5 star 2002

Wine Magazine 4-star 2003

Highest score out of 916 wines- 95 out of 100

This wine has a full powerful nose that shouts raisins, plums, dried fruit and Christmas brandy pudding. On the palate it is big and muscular with a strong tannin and alcohol grip. Lots of intense high concentration fruit flavors that ad to the complexity of the wine. A long full, dry finish that you can still feel in your stomach a hour after.

variety : Tinta Barocca | Tinta Barocca, Touriga Nacional, Touriga Francesca, Souzao

winery : Bredell Wines

winemaker : Anton Bredell

wine of origin : Coastal

analysis : alc : 20 % vol rs : 93 g/l pH : 4.06 ta : 4.2 g/l

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

pack : Bottle **closure :** Cork

A wine of this stature can only be described as a benchmark. After it has won all the major trophies and medals the industry has to offer we can confidently call it the Best Port in South Africa. This is a Vintage Port in the true sense of the word.

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in the vineyard : Four cultivars were used in the making of this port. Tinta Barocca, Touriga Nacional, Touriga Francesca and Souzao. The grapes originated from dry land bush vines.

about the harvest: The grapes were picked at 26° Balling and yielded 6 tons per hectare.

