

## Dellrust Cape Vintage 2000

**Sold Out**

LBV 2002 to be released mid September 2005

**A proud family tradition**

This is a wine with a deep colour and full ripe flavours. It has a full mouthfeel with ripe plum and dark chocolate.

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Dellrust Wines

**winemaker :** Albert Bredell

**wine of origin :** Coastal

**analysis :** alc : 19.0 % vol   rs : 94 g/l   pH : 3.4   ta : 5.5 g/l

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

Fairbairn Capital Trophy Wine Show 2003 - Bronze



**in the vineyard :** The Bredell family has become well known as producers of world class Port wines. To continue in this tradition a small quantity of Tinta Barocca grapes were selected from old bushvines for the making of this wine..

**about the harvest:** To obtain the desired flavours, grapes were harvested at the end of the season when full ripeness was reached.

**in the cellar :** After crushing and destemming the grapes were pumped into a traditional open fermenter. To ensure maximum extraction of colour and flavour regular punchdown was done. At the desired sugar level the juice and skins were separated. The juice was then fortified to 19% vol alcohol to stop fermentation. Fortification was done with brandy spirits which helps with fullness and a good mouthfeel of the wine. The wine was then left on the lees for some time to allow the alcohol and flavours to integrate. Hereafter the wine was put into barrels where it matured for eighteen months. At the end of this period the wine racked and bottled.