

## Muratie Cape Vintage 2000

Attractive ruby appearance. The nose has a powerful red berry aroma combined with spices, chocolate and fruitcake characters. The palate is packed with chocolate and has a tight grip and a lengthy finish with lingering aftertaste.

**variety :** Tinta Barocca | Tinta Barocca, Tinta Francisca, Tinta Roriz, Souzao

**winery :** Muratie Wine Estate

**winemaker :** Mark Carmichael-Green

**wine of origin :** Simonsberg - Stellenbosch

**analysis :** alc : 20.2 % vol rs : 91.5 g/l pH : 4.05 ta : 4.5 g/l

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

**pack :** Bottle

**ageing :** The port is very accessible now, but will go the distance for a further 10 - 15 years.

**in the vineyard :** The vintage port is produced from a tiny port block planted in 1977. The vines were grafted onto Jacques rootstock and planted 1.2m apart and using the Perold trellising system. The port cultivars grown include Tinta Barocca, Tinta Francisca, Tinta Roriz and Sausao. The block is located on a North west facing slope at an elevation of 280m above sea level. The average yield of this particular dryland block is about 3.5 tons per hectare.

**about the harvest:** The grapes were picked on 23 March 1999, at 26° Balling.

**in the cellar :** The grapes were crushed and destalked and pumped into traditional open fermenters. Here rigorous pumping over as well as plunging enables the winemaker to extract the classic Muratie Port style flavours. The fermenting juice / must were fortified at the critical time by adding a combination of brandy and grape spirits. The port is transferred to the French oak barrels for a minimum of three years before being bottled.

### Muratie Wine Estate

Stellenbosch

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