

## KWV Full Ruby Port

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A port possessing full fruitiness and natural richness, with an attractive ruby colour. It has a rich earthy and dried fruit aroma with hints of raisins. The nose carries through to the palate with well-integrated, full, fruity flavours.

Ideal with a cheese platter and glazed fruit.

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

**winery :**

**winemaker :**

**wine of origin :**

**analysis :** alc : 19.3 % vol   rs : 131.0 g/l   pH : 3.6   ta : 5.1 g/l

**type :** Fortified   **wooded**

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**in the vineyard :** Climate: Mediterranean climate with a moderate, dry summers. The winters are cold and wet, with an annual rainfall of approximately 600mm.

Soil: Table Mountain Sandstone, granite and Malmesbury Shale

**in the cellar :** The juice of Tinta Barocca and Souzao grapes was fermented on the skins until 9-11<sup>Å</sup> Balling was reached. It was then fortified with brandy spirit, after which it was matured in 10,000 litre barrels for 2 - 3 years, then blended, stabilised and bottled.