



CAPE VINTAGE RESERVE

The wine is densely packed with blueberry fruit and Christmas cake aromas that jump out of the glass at you. The residual sugar is well balanced and compliments the use of the usual Tinta Barocca grape.

VINTAGE: 2015

ORIGIN: Robertson

VARIETY: 100% Tinta Barocca

SOIL TYPE: Red Scale Soil

VINIFICATION

Harvest at 28° Balling, the grapes were fermented until alcohol was added to stop the fermentation process. It was kept on the lees for a while and racked from the lees directly to the barrels without any filtration

MATURATION: 30 months in Old French Oak Barrels

ANALYSIS

Alc: 19.5%

R.S: 117.7 g/l

pH: 3.49

TA: 5.4 g/l

FOOD SUGGESTIONS: Enjoy with a fine selection of South African cheeses

