

CAPE LATE BOTTLED VINTAGE 2004



LOCATION

The Touriga Nacional vineyards are planted on a westerly slope at 170-180m above sea-level. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%. Our Touriga Nacional vines are between 15-20 years old.

WINE MAKING

The grapes were received during mid-morning and crushing and de-stemming followed. The mash was pumped into fermentation tanks where it was cold macerated for 3 days. Yeast was then added for fermentation to commence. The mash was allowed to ferment until there was a 100g/l sugar left before fortification was done with brandy. Fermentation took place at between 20-35°C. Aerated pump-overs performed four times per day, moving the volume of the tank with every pump-over once per day.

TASTING NOTES

This fortified wine invites you to a nose filled with black cherries, liquorice, raisins and walnuts. These flavours follow through to a ripe and rich palate covered with velvety tannins, ending with a perfect balance.

ANALYSIS

Alc:	18.5 %
T.A.:	5.30 g/l
PH:	3.79
RS:	96.9 g/l