

CAPE TAWNY



VARIETALS

62% Cape Tawny,
27% Sauvignon Blanc,
Other

WINE DESCRIPTION

Extended wood maturation resulted in a beautiful amber colour with orange zest, dried fruit, caramel and nuttiness on the nose. This full flavored port explodes with fruit, marzipan and toffee on the palate, with a well-balanced sweet finish.

MATURATION

8 - 10 years in a combination of 300L and 500L French Oak.

SERVING SUGGESTION

Serve chilled before a meal or after a meal with cheese and chocolates.



WINE ANALYSIS

Alcohol: 17.61 % v/v
pH: 3.34
Total acidity: 5.48 g/l
Residual sugar: 138.03 g/l

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