



## CAPE LATE BOTTLED VINTAGE 2015

<u>Harvest</u>	<u>Bottled</u>	<u>Released</u>
1 April 2015	7 June 2019	1 November 2019

Planted:	2009
Size:	1.22 ha
Clones:	4
Rootstock:	R110
Soil:	Limestone rich
Row Direction:	NW / SE
Altitude:	100m
Trellis system:	7 Wire Perold
Density:	3 333 vines / ha
Appellation:	Lower Duivenhoks River, Cape South Coast

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

### Fermentation & Maturation

Inoculated with selected yeast strains from Rioja, Spain.

Primary fermentation in open fermenters with manual punch downs

@ 22-28 degrees Celsius for 4 days before fortification. Pressed directly to 225L French Oak

Matured in old barrels for 5 years



This late bottled vintage port has a bouquet of prunes, plums and dates. The palate has a very well integrated acidity and Alcohol with delicate cinnamon and mocha notes. As this wine is unfiltered, sedimentation may occur.

18.5% Alcohol: 123g/l Residual sugar: 5.2g/l Total acid: 3.74 pH

Only 2357 x 0.375L produced

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