Riebeek Cape Vintage Port
Riebeek Valley Wine Company
South Africa - Western Cape

Roasted coffee, rich toffee and dark chocolate, layered with ripe black fruit, dried berries and hints of caramel. Smooth and warming, with subtle spice and a lingering mocha and toffee finish.

RS: 108g/L
TA: 6.1g/L

Specifications

Wine Type	Fortified/Dessert
Varietals	Riebeek Cape Vintage Port
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Mixture of shale and sandy soil
Vinification	The grapes were machine harvested from irrigated vineyards, destemmed and fermented in tank, with regular pump-overs during fermentation. Following fortification and pressing, the wine underwent malolactic fermentation before being matured for 14 years in old 300L French oak barrels. The wine was fined with bentonite and bottled without filtration, with a residual sugar of 108 g/L and total acidity of 6.1 g/L.
Production	140 (9-liter cases)
Pairings	Cheese platter, charcuterie, dark chocolate fondant.