



# CAPE RUBY

WINE OF ORIGIN SWARTLAND

## ABOUT THIS WINE

The Swartland is historically a port-style wine producing area with heritage that spans many generations. Our Cape Ruby uses traditional Port varietal, Touriga Nacional with a splash of Shiraz for a vibrant, Swartland twist that adds complexity and a hint of spice.

## VINIFICATION WINEMAKER'S NOTE

After cold-soaking the grapes, fermentation is temperature-controlled with regular pump overs for maximum extraction. The fermentation is stopped at 11 degrees balling and fortified with brandy spirits. The wine is then back-blended with wine from older vintages for continuity of flavour and to add complexity. It is then matured in older French oak barrels for 12 -18 months before being bottled.

## TASTING NOTE

Youthful and lively with rich dark fruit, a hint of spice and a lingering finish.

## ANALYSIS

ALC: 18.5% | TA: 4.8 g/l  
pH: 3.7 | RS: 100.7 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
NV	99% Touriga Nacional, 1% Shiraz	Swartland	Feb-Mar 2018	8 tons/ha

**RIEBEEK CELLARS**  
COLLECTION