

Project Z Sweet Fortified NV

6 x Half Bottles 6x37.5cl

Winemaker Notes

For over three hundred years delectable treacly sweet wines from the Cape, expressing the harmony between sun and fruit, have captured the imagination of wine drinkers throughout the world. This non-vintage Sweet Fortified wine pays tribute to this part of the Cape's wine history but adds a dashing element of irreverence. As the grapes fermented, pure grape spirit was added to arrest the fermentation process and capture the essence of nectar, honey and natural sugars. Ageing in oak barrels broadened the wine, giving it power and weight in a cloak of sweet, delicious elegance. Making this wine is an ongoing process. Each year only a small number of bottles are drawn from the barrels, which are then topped up with fresh wine from a new vintage making this an ongoing and multi-generational tribute to a magisterial part of the great South African wine culture.

Winemaking

As the grapes fermented, pure grape spirit was added to arrest the fermentation process and capture the essence of nectar, honey and natural sugars. Ageing in oak barrels broadened the wine.

Food match

Mild Creamy Cheeses

Enjoy with a mature cheddar.



Grapes

Chenin Blanc
Sauvignon Blanc
Viognier

Region/Appellation

Coastal Region

Alcohol by volume

17.00%

Residual Sugar

172 g/l

pH

3.58

Total Acidity

6.4 g/l

Drinking Window

2025 - 2040

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

10/03/2025