

# NV 6 x Half Bottles 6x37.5cl

## Winemaker Notes

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.

## Vineyard

This non-vintage Sweet Fortified wine pays tribute to this part of the Cape's wine history but adds a dashing element of irreverence. 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

-9,999% Chenin Blanc  
-9,999% Sauvignon Blanc  
-9,999% Viognier

Region/Appellation  
Coastal Region

Alcohol by volume  
16.00%

Residual Sugar  
182.5 g/l

pH  
3.83

Total Acidity  
5.6 g/l

Drinking Window  
2024 - 2040

### Tasting Guide

1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
27/12/2024