



## Bergsig Cape Vintage 2004

main variety Touriga Nacional

vintage 2004

analysis alc: 19.26 | ph: 4.24 | rs: 92 | ta: 5.1

type Dessert

producer Bergsig Estate

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

The top of the port range. Full-bodied with spicy Christmas pudding flavours.

### blend information

Touriga Nacional

### food suggestions

Its richness can best be appreciated as a fitting end to a good meal.

### in the vineyard

#### Terroir:

Mediterranean climate with  $\pm 980$ mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

### about the harvest

Touriga grapes were picked at full ripeness.

### in the cellar

Touriga grapes were picked at full ripeness and fermented in open cement tanks in the traditional Portuguese way. Matured in 300 litre oak barrels for 36 months