



## Bergsig Cape Ruby (Port)

main variety Tinta Barocca

analysis alc: 17.54 | ph: 3.78 | rs: 101.8 | ta: 5.9

type Fortified

producer Bergsig Estate

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

Rich, full-bodied and of exceptional quality. Multi-layered with plum pudding flavours and mineral nuances. It is the perfect companion to hearty soups, a cheese board, shortbread and fruitcake.

### blend information

Tinta Barocca

### 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

Tinta Barocca grapes were picked at full ripeness.

### in the cellar

Tinta Barocca grapes were picked at full ripeness and fermented in open cement tanks, in the traditional Portuguese way. Fortified with brandy spirits. No oak was used to allow the fruit to be the main focus. A blend of vintages.