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# PROJECT

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*In search of the ultimate expression from nature*

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## Sweet Fortified NV

**WINE OF ORIGIN:**

Coastal Region

**VITICULTURE:**

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.

**VINIFICATION:**

A multi-varietal blend from the 2015, 2016, 2017, 2018 and 2019 vintages, the different batches picked late and then fortified, the intention being to incorporate subsequent vintages according to the solera method. As the grapes fermented, pure grape spirit was added to arrest the fermentation process and capture the essence of the wine and retain the natural sugars. Ageing in oak barrels broadened the wine, giving it power and weight in a cloak of sweet, delicious elegance.

**WINEMAKER'S NOTE:**

The nose shows candied orange, dried apricot, caramel, some nuttiness, and spice. The palate is very rich and smooth textured with a clean non-cloying finish.

**BOTTLES PRODUCED:**

937

**ACCOLADES:**

Platter's Guide, 4.5\* (94 points)

**ANALYSIS:**

Alc – 16.00%vol    RS – 182.5g/l    TA – 5.6g/l    pH – 3.83

*Art by Anel Botha*