

CAPE TAWNY NV



W.O. WESTERN CAPE

CAPE TAWNY



VARIETALS

Classic Port blend – Chenin Blanc, Tinta Barocca, Touriga Nacional, Shiraz, Souzao, Tempranillo

WINE DESCRIPTION

Extended wood maturation resulted in a beautiful amber colour with orange zest, dried fruit, caramel and nuttiness on the nose. This full flavoured port explodes with fruit, marzipan and toffee on the palate, with a well-balanced sweet finish.

MATURATION

8 – 10 years in a combination of 300L and 500L French Oak.

SERVING SUGGESTION

Serve chilled before a meal or after a meal with cheese and chocolates.



WINE ANALYSIS

Alcohol: 17.5 % v/v
pH: 3.38
Total acidity: 6.2 g/l
Residual sugar: 133 g/l

  www.kwv.co.za