



TONY'S CAPE VINTAGE RESERVE 2019

MMW
MILES MOSSOP
WINES

A Cape Vintage fortified wine made from 100% Touriga Nacional.
Picked at full ripeness on the 5th March 2019.

The grapes were delivered to the winery and placed in cold storage overnight, dropping the temperature of the grapes down to around 4 degrees Celsius. The grapes were destemmed and crushed to small 700L bins for fermentation. A two day cold soak with regular working of the grapes for extraction took place before the fermentation started naturally.

Regular punch-downs were done during the fermentation. Fortification was done on the skins and left overnight before pressing to an old 500L French oak barrel.

The wine was matured in this barrel for 20 months before being bottled without fining or filtration. The wine was bottled in December 2020.

TASTING NOTES:

COLOUR: There is a brilliant deep garnet colour to this wine.

NOSE: There is a brightness to this wine with an undertone of dark heady aromas of ripe prunes, dark plums and Christmas pudding emanating from the glass.

PALATE: Spicy notes of cinnamon, cloves and nutmeg underly the richness of the fruit. The intensity of dark fruits on the entry of the palate are balanced by a focused mid-palate leading to a grippy textured finish and a lingering freshness.

FOOD PAIRING: Enjoyed on its own after a meal but will pair beautifully with cheeses and some rich dark chocolate desserts.

MATURATION: It drinks beautifully now but will definitely benefit with at least 10 years of maturation post-harvest.

PRODUCTION: 1340 ½ bottles

TECHNICAL ANALYSIS:

- PH: 3.66
- TA: 5.5 g/l
- RS: 80.0 g/l
- Alc: 19.0% by vol.

AWARDS:

- New release

VITICULTURE | AREA: STELLENBOSCH - FAURE

Altitude:	Aspect:	Row direction:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
62m	SW	SW/NE	Oakleaf (Granitic Origin)	4-wire Perold VSP	Spur pruned	Supplemental Drip Irrigation	1.2 x 2.5 m spacing (3000 vines/ha)	8 t/ha or 50hl/ha