



## CAPE VINTAGE PORT | 2016 FOOT STOMPED TWO BARRELS

---

Our Port was made in true Beaumont style... stomped by foot! A blend of Tinta Barocca and Pinotage picked at 26°Balling, crushed by foot in open concrete tanks and matured in 300L barrels. Intense crushing of the skins resulted in aromas of cinnamon, blueberry and blackberry combined with a focused tannin structure. Unfiltered and unfined as per the 'traditional' style, with minimal sulphur use.

**RATINGS & REVIEWS** | We make too little of this to be rated. Platter gives it 4.5 stars. We love celebrating the traditional style of Port and the celebration of wine. That is why we make it.

**FOOD PAIRING** | Goes well with dessert, especially dark chocolate or fruit desserts, walnut tart, nuts or fruity Christmas cake. Another great suggestion would be hard, flavourful, ripe cheeses.

**PACKAGING** | 6 x 375 ml

BARCODE bottle 6009077000382 box 16009077000389

APPELATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	1330 bottles (2 barrels)	Tinta Barocca, Pinotage	43 yrs	4 – 5 tons / ha	26° Balling	17.5%	4.7g/L	72.5g/L	3.69



**WINE MAKER** | Sebastian Beaumont.

---

**VINTAGE CONDITIONS** | Reasonable temperatures during the final ripening stages allowed grapes to reach perfect ripeness without losing flavour and acid.

---

**VINIFICATION** | Grapes were traditionally stomped by foot in open concrete tanks to allow for maximum colour and tannin extraction. Inoculation was done after two days of skin maceration with WE 372 yeast. After two days of regular punching down the wine was hard pressed at 11° Balling and fortified at 9° Balling. Maturation took place in 6<sup>th</sup> filled French Oak barrels for two years. No fining and no filtration.

---

**MATURATION** | Two years of maturation in 6<sup>th</sup> filled French oak barrels.

---

**AGEING POTENTIAL** | 10-15 years.