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SIMON VAN DER STEL



GOVERNOR OF THE  
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# MURATIE

s t e l l e n b o s c h



## Cape Ruby NV

*Warmth and pleasure.*



### CAPE RUBY'S STORY

Intended for earlier and somewhat easier drinking than its dark, brooding, big brother (the Ben Prins Cape Vintage), this warmly seductive Cape Ruby comes from a younger block of Port varieties

### VINEYARD

The Ruby Port is made from a block of port vines planted in 1994. The cultivars include Tinta Barocca, Tinta Roritz, Souzão and Touriga Nacional.

### VINIFICATION

The grapes are destalked and crushed and pumped into traditional open fermenters. Here the routine of plunging and pumping over commences and when the wine is ready, fortification is done with grape spirits. The port is matured for a minimum of one year in French oak barrels.

### WINEMAKER'S COMMENTS

The wine is as densely delicious as fruitcake, complete with citrus peel and baking spice, while the sweetest plums and ripest mulberries add plenty of fresh fruit appeal, too.

### ANALYSIS

Alcohol	18.78 %
Residual Sugar	95.0 g/l
Total acid	4.8 g/l
pH	3.90