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SIMON VAN DER STEL

1685

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# MURATIE

stellenbosch



## Ben Prins Cape Vintage 2017

*Barefoot Ben. The legend lives on.*



### BEN'S STORY

Ben Prins, Muratie's winemaker until 1987, was as unique as the wines he produced. A hard-working, no-nonsense kind of a man – quiet, contemplative and exceptionally particular – he was both a perfectionist and a traditionalist. It was said that he knew wine like the back of his hand – or, rather, foot, given that he considered shoes to be 'unnecessary novelties'! In his honour, this Port-style liqueur wine is made from traditional Port varieties (Tinta Barocca, Tinta Roriz, Tinta Francisca and Souzão) that were planted in a single vineyard in the 1970s to produce a unique 'field blend'.

### VINEYARD

Muratie Cape Vintage Port is produced from a vineyard planted way back in 1965. The varieties (Tinta Barocca, Tinta Roriz, Tinta Francesca and Souzao) are all planted in the same block. This block is harvested together so this "field blend" is unique to the Muratie Cape Vintage.

### VINIFICATION

Muratie Cape Vintage Port is produced from a vineyard planted way back in 1965. The varieties (Tinta Barocca, Tinta Roriz, Tinta Francesca and Souzao) are all planted in the same block. This block is harvested at once so this "field blend" is unique to the Muratie Cape Vintage.

### WINEMAKER'S COMMENTS

On the nose, floral notes of violets and roses entice along with Christmas spice and plum pudding. Each sip is deeply rich, with flavours ranging from Kirsch-macerated black cherries to dark chocolate-enrobed hazelnuts. There are also savoury undertones – truffles and tobacco – with brisk acidity and warming alcohol in harmony with the lithely powerful structure. Seamlessly integrated after two years in old 225l French oak barrels, this world-class wine should reward contemplation for at least another two decades.

### ANALYSIS

|                |           |
|----------------|-----------|
| Alcohol        | 19.78 %   |
| Residual Sugar | 101.5 g/l |
| Total acid     | 5.1 g/l   |
| pH             | 3.90      |

