

MURATIE

stellenbosch



Ben Prins Cape Vintage 2021

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 1960s to produce a unique 'field blend'.

VINEYARD

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

VINIFICATION

The varieties (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzão) are harvested by hand at 25-28 °B, and are then sorted, crushed and destalked before being pumped into open fermenters. Cold maceration at 10 °C for 2-3 days allows for optimal colour and flavour extraction. The grapes are then inoculated for a controlled fermentation accompanied by regular punch downs 3-4 times a day. Once the desired sugar concentration is reached, brandy spirits are pumped into the tank to halt the fermentation. The fortification is carried out on the skins, which allows for further flavour extraction. Cooling and the addition of sulphur dioxide, further assists in halting the fermentation. After being pressed, the port is pumped into a tank and transferred to barrels after settling. After two and a half years in barrels the port is raked and bottled unfiltered to maintain its complexity.

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	19.4 %
Residual Sugar	100.0g/l
Total acid	4.8 g/l
pH	3.95

