

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

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



The Senator Cape Late Bottled Vintage 2016

Short description of wine



THE SENATOR'S STORY

Sir Walter Ernest Mortimer Stanford KBE CB CMG bought Muratie in 1908 and lived here until September 1911. Stanford entered the Cape Legislative Assembly in 1908 as an independent member for Tembuland and was selected to represent the views of the African people at the National Convention of 1909, which led to the Union of South Africa.

He argued strongly for universal franchise, regardless of race and gender but his proposal was not accepted. From 1910-29, he served in the Senate. This unique wine pays tribute to a great leader, statesman and humanitarian.

VINEYARD

Muratie Cape Vintage Port is produced from a vineyard planted way back in 1977. The traditional Port varieties (Tinta Barocca, Tinta Roritz, Tinta Francesca and Souzao) are all planted in the same block. This block is harvested together, so this fortified Port-style "field blend" is unique to the Muratie Cape Vintage.

VINIFICATION

The grapes were hand harvested from a very old block of port varieties planted in 1977 by the then winemaker Ben Prins. After a lengthy five years in old 225l French oak barrels, we hand selected two specific barrels of "port wine" made in 2016. These barrels aged the wine to a level of faultlessness. It deserves our top level of admiration and so, selected to stand on their own.

WINEMAKER'S COMMENTS

Floral notes of violets and roses entice the bouquet along with a concentration of Christmas spice and plum pudding. Each sip is deeply rich, with flavours ranging from Kirsch-macerated black cherries, truffles, tobacco to dark chocolate-enrobed hazelnuts. There are also savoury undertones in the after taste. With brisk acidity and warming alcohol in harmony with the malleably powerful structure. Seamlessly integrated, this world-class wine should reward contemplation for at least another two decades.

ANALYSIS

Alcohol	20.69 %
Residual Sugar	94.1 g/l
Total acid	4.7 g/l
pH	3.98

