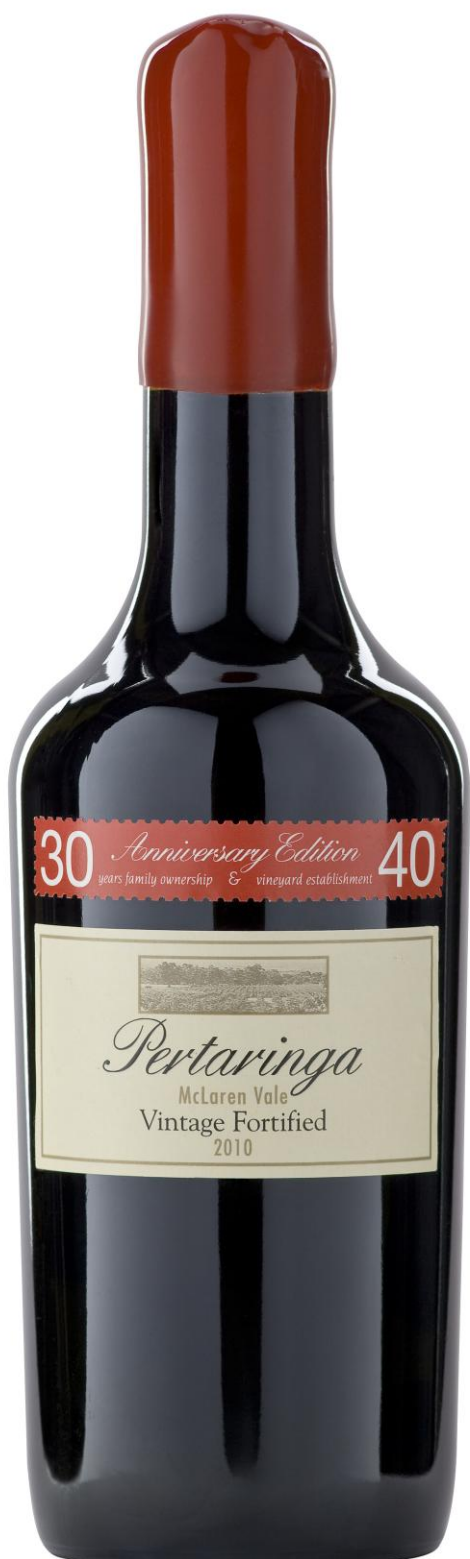


Pertaringa

Vintage Fortified 2010

McLaren Vale



Story: A first for Pertaringa, never before have we produced a Vintage Fortified. But what better way to celebrate a 30th anniversary than making something new to enjoy at every special occasion!

Vintage: Above average rainfall in the winter set the vines up with healthy canopies. In December some rain helped brighten up the vines and from then on the grapes ripened perfectly. The crops were balanced with winemakers being able to pick their fruit at heart's desire.

Nose: The nose offers dark blue and purple berry fruits, Christmas pudding, chocolate and an inviting brandy lift.

Palate: The palate displays more of the dark berry fruits and chocolate with the residual sugar, fruit tannins and spirit providing the perfect balance.

Pairing: Stilton, walnuts and dried figs are the classic matches for vintage ports, but sometimes they're best served simply with good friends and an open fire.

Cellaring: Drink now to 2025

Winemaker: Shane Harris

Alc: 18.5%

TA: 6.02g/L

pH: 3.51

RS: 108g/L
