

## Lyrup Crossing Port

### Vintage

This fortified wine is a blend of vintages from 1999 to 2004. The selected years produced conditions in which grapes were able to ripen to exceptional levels. The grapes for this wine were picked well after those used for still dry wine production.

Ripeness level of 15.0 degrees Baume and above, were achieved ensuring massive concentration and structure.

### Vinification

Given the ripeness and intensity of the fruit in this wine, the objective was to capture these characters and preserve them in the bottle. The grapes were crushed, cold soaked and fermented until the right balance of acid, alcohol and sugar was reached.

At this point a complex brandy spirit was used to fortify the must and stop the fermentation. The skins were pressed and the free run and pressings were used in the wine for maximum volume of flavour. This wine was clarified and stored in old oak puncheons and hogsheads for 2 to 6 years before release.

### Description

This is a sweet, rich, jammy style of port with fresh fruity flavour and a ruby colour. Soft and smooth on the palate it offers layers of plum, mulberry and licorice. The mouthfeel is rich, juicy and lingering. This wine should develop more complexity in the bottle. Serve on its own as a digestif, with aged cheeses or as a winter warmer.



#### Technical

Alcohol by volume;	17.5%
pH;	3.49
Total Acid;	5.18g/L
Residual Sugar;	4.5g/L
Varieties;	51% Toriga
	10% Shiraz 5% Ruby Cabernet
	4% Cabernet 4% Malbec
100%	South Eastern Australia