



Chocolate Ruby Fortified 2017

Price

65 dollars

Grape Variety

Cabernet Sauvignon

Harvest Date

19 April 2017

Wine Analysis

Alc/Vol 17.5%

pH 3.40

TA 4.6 g/L

Comment

“Owners Marilyn and Graham Hutton, the makers of the region’s first fortified wines in 1978, have indulged themselves over the years with a small amount of chocolate port – made from their own secret recipe. They have finally decided to share their indulgence with you. Enjoy the experience!”

Deep ruby crimson from Cabernet Sauvignon grapes and infused with dark chocolate during vinification. Exotic aromas of blackberry and chocolate lead into a perfectly balanced palate. The richness of ripe plum and chocolate is a magic flavour combination that lingers on the finely textured palate.”

Winemaker, Gralyn Estate



Peak Drinking

Now

Food Matches

Tasty Vintage Cheddar Cheese, Salted Caramel and Chocolate
