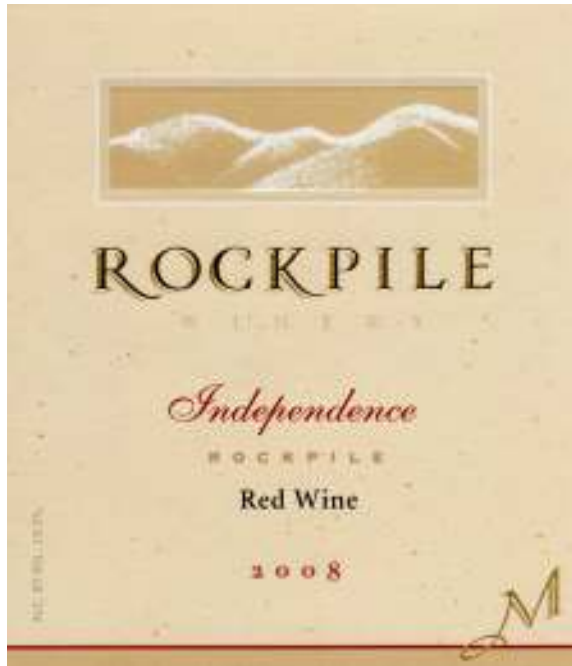


2008 Mauritson Rockpile “Independence” Red Wine



Production: Approximately 227 cases
500ml bottles

Appellation: Rockpile

Composition: 25% Tinta Cão
25% Touriga Nacional
25% Sousão
25% Tinta Madeira

Vineyards: Rockpile Ridge Vineyards

Alcohol: 18.1% by volume

Aging: 16 months oak barrels
100% French

Winemaker Notes

Port has always been a passion of mine. Some of my fondest family memories revolve around the dinner table: great food, great wine, and of course, finishing the evening off with a great bottle of Port. In 1999 when we started planting our Rockpile vineyards, I seized the opportunity to fulfill one of my wine aspirations: to make a vintage port, using authentic Portuguese varieties. We planted four of the primary varieties used in the production of Port and we have exhausted every effort to make this wine as true to a vintage port as possible.

The 2008 “Independence” is a beautiful blackish, purple color. The viscosity of the wine is apparent from the second you pour it, the “legs” cling to the side of the glass; further expressing it’s depth of color. Rich aromas of chocolate and sweet oak are complemented by the fragrance of dark fruits and toasted nuts. Flavors of blackberry cobbler and candied walnuts exemplify the complex profile of this wine. Full in the front palate without any sharp edges, structured tannins lay just below the surface of this heady wine. The finish is surprisingly lush and long for such a young wine. The great balance of the 2008 vintage makes this wine enjoyable with desserts or otherwise sweet dishes, and certainly on its own! This wine should age well over the next 8-12 years.

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