



SANDEMAN

LBV Port 2011



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	2011		
Volume:	750ml		
Vineyard:	The high-quality wines from the 2009 vintage were carefully selected and brought together to create the strong, full and fruity character of Sandeman Porto Late Bottled Vintage 2009. Aged for about four years this wine was bottled with only the slightest of filtration to retain the style of a single-year wine.		
Vinification:	Sandeman LBV 2009 was made in accordance with Portos traditional method. Grapes were hand-picked at the optimum maturation stage and fermentation took place in stainless steel vats and presses under controlled temperatures. Fermentation was arrested at the desired level of sweetness by the addition of grape alcohol. The wine was matured using traditional Porto wine maturation process, in largesize oak casks. The resulting wine is naturally sweetand rich, deeply red and full-bodied, wit		
Appearance:	Deep red and almost opaque in colour.		
Bouquet:	Intense bouquet of ripe fruit, spicy notes of ginger and clove, warm tobacco, cedar and delicate floral components.		
Palate:	Intense and complex palate with well balanced tannins and acidity. Strong flavours of ripe red fruits, cedar and clove with a long harmonious finish.		
Technical Analysis:			
Alcohol:	20.50%	pH:	3.31
Residual Sugar:	109 g/L	Packaging:	1 x 750ml
Titrateable Acidity:	5.49 g/L	Hancocks Product:	77003