

# Project Z Sweet Fortified NV

## 6 x Half Bottles 6×37.5cl

### Grapes

-9,999% Chenin Blanc  
-9,999% Sauvignon Blanc  
-9,999% Viognier

### Region/Appellation

Coastal Region

### Alcohol by volume

16%

### Residual Sugar

182.5 g/l

### pH

3.83

### Total Acidity

5.6 g/l

### Drinking Window

2025 - 2040

### Tasting Guide



### Tasting note printed

01/09/2025

### Winemaker Notes

This non-vintage Sweet Fortified wine pays tribute to this part of the Cape's wine history but adds a dashing element of irreverence. As the grapes fermented, pure grape spirit was added to arrest the fermentation process and capture the essence of nectar, honey and natural sugars. Ageing in oak barrels broadened the wine, giving it power and weight in a cloak of sweet, delicious elegance. Making this wine is an ongoing process. Each year only a small number of bottles are drawn from the barrels, which are then topped up with fresh wine from a new vintage making this an ongoing and multi-generational tribute to a magisterial part of the great South African wine culture.

### Vineyard

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### Winemaking

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### Food match

Enjoy with a mature cheddar.

