

**Grapes**

Chenin Blanc  
Sauvignon Blanc  
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**  
**17/01/2026**

# Project Z Sweet Fortified NV

## 6 x Half Bottles 6×37.5cl

### 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.