



THE PRINCE RESERVA

Varieties:

A blend of Tinta Barroca 26%, Touriga Nacional 26%, Tinto Cão 24% and Tinta Roriz 24%.

Vintage:

2013.

Appearance:

Mid-red in colour.

Aroma:

Dark cherry from the Tinta Roriz and perfume from the Touriga Nacional.

Palate:

Savoury and complex with notes of dark cherry, celery seed, stewed rhubarb and hints of black olive. The flavours are supported by traces of lightly toasted oak.

Food pairing:

Pair with game meats like venison, kangaroo or quail or a cheese platter with a creamy goats cheese and fresh paté.

Cellaring:

Enjoy now or until 2023.

Winemaking notes:

Fruit from four Portuguese varieties were selected for savoury tannins and complexity, then fermented in our open vats with daily hand-plunging. Matured in a mixture of oak sizes for 18 months before blending.

Specifications:

Size: 750mL Alc/Vol: 14.1% Residual Sugar: 0g/L Titratable Acidity: 7.3g/L pH: 3.33

“We first introduced this intriguing table wine in 2008 and 2009 following the passing of Chris Killeen, the “Prince of Port”. Using four Portuguese varieties usually reserved for our iconic Vintage Fortified, the third release of this wine represents the best of S&K showcasing both traditional and contemporary elements.”

Natasha Killeen, Marketing & Communications