

# Duke of Clarence

## GRAPE VARIETIES

Tinta Negra Mole.

## VINEYARDS

Various quality vineyards grown at about 200m on the north of the island near Sa?o Vicente and on the south in Camara de Lobos.

## VINIFICATION

Blandy's Duke of Clarence underwent fermentation on the skins with natural yeast at between 24°C - 26°C in temperature controlled stainless steel tanks. After approximately 48 hours, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

## MATURATION

Blandy's Duke of Clarence was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 45°C and 50°C over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

## SPECIFICATION

Alcohol: 19% ABV pH: 3.41 Residual Sugar: 123 g/l Total Acidity: 5.85 g/l tartaric acid

## SERVING & CELLARAGE

Blandy's Duke of Clarence is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, chocolate puddings and soft cheeses. It has been bottled when ready for drinking and will keep for several months after opening.

## AWARDS

Silver Medal, IWC 2003 Bronze Medal, IWSC 2003

## PRESS COMMENTS

“This tasty, well-priced, pudding all-rounder is softly sweet with nuances of honey and raisin flavours. A great buy ...”. The Sunday Express

Julie Arkell Dec 99

“I love Madeira, and Blandy's is one of the best-value operators on the island. Duke of Clarence is toffeed, ripe and nutty, with ample sweetness on the mid-palate, and a clean, tart finish. It is the all-round cake specialist – working superbly with ginger, chocolate and coffee.”

Matthew Jukes, Daily Mail, November 2003

## TASTING NOTES

Deep golden brown colour with honey and raisins on the nose, rich full bodied and soft textured; a great after dinner drink.