

Boplaas Cape Vintage Port 2003

Hints of cherry and cinnamon with plenty of smoky black fruit on the palate.

variety : Tinta Barocca | 60% Tinta Berocca, 25% Touriga Nacional, 15% Souzao

winery : Boplaas Family Vineyards

winemaker : Carel Nel

wine of origin : Klein Karoo

analysis : alc : 19.5 % vol rs : 90.0 g/l pH : 3.75 ta : 5.5 g/l

type : Fortified **wooded**

pack : Bottle

Peter Shultz Trophy - "Best Port in SA" 2005

ageing : Also has ageing potential of 10 - 15 years.

in the vineyard : Soil type: Well drained mixture of sedimentary and alluvial soil - rich in lime with high pH

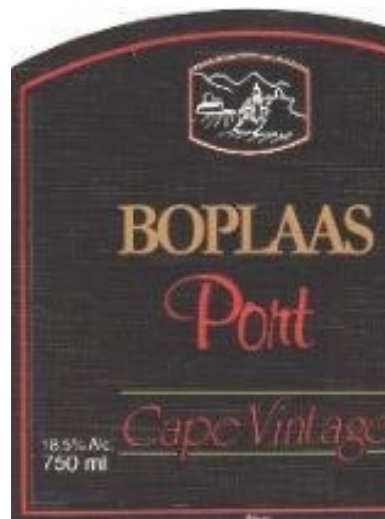
Age of vines: 15 years

Trellising: Smart-Dyson

Irrigation: Micro

about the harvest: Harvest took place mid February at 26° Balling.

in the cellar : A traditional cocktail of Tinta Barocca, Touriga Nacional and Souzao. Fermentation was done at 28°C. It was done with open fermenters and punched down. Wood ageing was for 2 years in 500L Portugese oak.



Boplaas Family Vineyards

Klein Karoo

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