

Boplaas Ring of Stones 2003

Fascinating and different blend Touriga Nacional (giving a herby topnote), Cabernet Sauvignon and Merlot. A gentle giant, with hint spiciness and layered red fruits on the nose. Very elegant wine that works really well.

variety : Merlot | 35% Merlot, 35% Cabernet Sauvignon, 30% Touriga Nacional

winery : Boplaas Family Vineyards

winemaker : Carel Nel

wine of origin : Klein Karoo

analysis : **alc** : 13.49 % vol **rs** : 2.3 g/l **pH** : 3.68 **ta** : 6.0 g/l

type : Red **wooded**

pack : Bottle

A John Platter panel rated a barrel sample 4 stars.

ageing : Drink now or within 4 - 8 years.

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

Age of vines: 7 years

Trellising: Smart-Dyson

Yield: 8 ton/ha (hand selected grapes)

Irrigation: Micro

about the harvest: Grapes were harvested in March at 24Â° Baling.

in the cellar : Fermentation temperature: 25 - 28Â°C

Method: Fermented to bone dry over 6 days in open fermenting tanks.

Wood aging: The three grape varieties were matured for 12 months separately in 500L French oak barrels. 50% new French oak barrels. Only later, the wine was blended together.

Boplaas Family Vineyards

Klein Karoo

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