

Boplaas Cape Vintage Port 2004

Smoky spicy perfumed nose with cherry liqueur chocolate and walnut on the palate.

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

winery : Boplaas Family Vineyards

winemaker : Carel Nel

wine of origin : Klein Karoo

analysis : alc : 18.67 % vol rs : 91.5 g/l pH : 3.75 ta : 5.1 g/l

type : Fortified **style :** Sweet **body :** Full **taste :** Fruity **wooded**

pack : Bottle

Peter Schultz Trophy 2006
- "Best Vintage Port in SA"
Wine Magazine - 4 stars

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

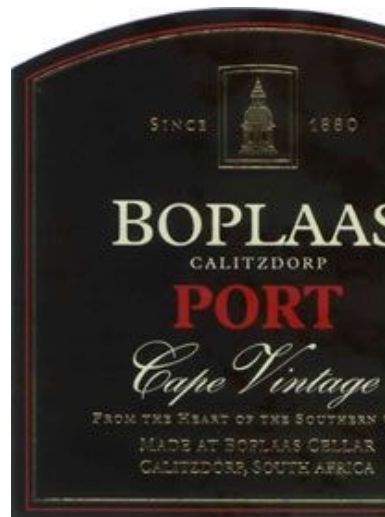
Irrigation: Micro

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

in the cellar : Fermentation temperature: 28Å°C

Method: Open fermenters and punched down.

Wood Aging: 2 years in 500L Portuguese oak



Boplaas Family Vineyards

Klein Karoo

044 213 3326

boplaas.co.za