

Boplaas Cape Vintage Reserve Port 2010

An inky black wine with hints of fiery garnet on the rim; while the bouquet slowly unfurls with ripe apricot, dried peach, a mélange of mulling spices, fynbos, intense plum, black hedgerow fruits and hints of liquorice. Intense macerated black hedgerow fruits, sweet apricot, plum, vibrant allspice and cracked pepper combine with a lengthy finish with treacle, liquorice, fynbos and "meaty" notes. The wine is still very primary, with unyielding tannins, intense spice and vibrant fruit structure – the hallmark of a Boplaas Cape Vintage Reserve and promising many decades of enjoyment for those who can exercise patience

Best decanted and served as digestive or partner to decadent chocolate based desserts. Also partners with mature cheese, charcuterie, venison dishes and full flavoured dishes of your liking.

variety : Touriga Nacional | 80% Touriga Nacional, 18% Tinta Barocca, 2% Souzao

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Calitzdorp

analysis : alc : 18.5 % vol rs : 101.5 g/l pH : 3.73 ta : 5.80 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2013 - 4½ stars at Platter Wine Guide

2013 - Top 100 SA Wines

2013 - Gold medal and Best in class at CAPP

2012 - Double Gold medal at Veritas

2010 - SA Champion Port trophy winner at SA Young Wine show 2011 - 5 stars - Platter's Wine Guide

2010 - SA Champion Port trophy winner at SA Young Wine show

ageing : Savour the Boplaas Cape Vintage Reserve 2010 now through 2040 and beyond.

about the harvest: All the fruit is hand harvested at optimum ripeness.

in the cellar : Boplaas Cape Vintage Reserve fortified wines are crafted much the same way as the lauded fortifieds of the Douro Valley – utilizing full-ripe Portuguese varietals fermented in traditional open fermenters, known as lagares, with interns manual pigeage; fortifying at the correct moment with the finest grape spirits and maturing in barrels for a year, prior to meticulous blending to craft a wine in the "drier" Vintage-style and bottling unfiltered to ensure the very best wine for your enjoyment.

The wine was fermented and fortified in small lagares, barrel matured in large seasoned oak barrels for 12 months to craft this distinctive full-bodied, complex and structure dry-style Cape Vintage Reserve.



Boplaas Family Vineyards

Klein Karoo

044 213 3326

boplaas.co.za