

## Boplaas Cape Vintage Reserve Port 2006

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The 2006 vintage is concentrated and viscous - dense dark fruit, with cassis and chocolate nuances on the palate. Peppery and grip from firm yet ripe tannins with integrated spirit. Delicious now but should only be broached 5+ years hence, when it will have gained additional complexity.

This massively complex wine should be accompanied by a fine selection of cheeses, cured meats, nuts and dried fruits, and fine coffee and cigars. However, it can be paired with hearty traditional fare such as Karoo lamb "pottjies", Springbok pie, Eland fillet and coq au vin - substituting the chicken with Guinea fowl or Cape Francolin and using Touriga Naçional as the vin!

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**variety :** Touriga Nacional | 80% Touriga Nacional 18% Tinta Barocca 2% Souzau

**winery :** Boplaas Family Vineyards

**winemaker :** Carel Nel CWM / Margaux Nel

**wine of origin :** Calitzdorp

**analysis :** alc : 18.6 % vol rs : 92 g/l pH : 3.7 ta : 5. g/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

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2024 Michelangelo Award- Gold  
John Platter - 5 stars

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**ageing :** **Maturation Potential:** 40 years

**Wood Aging:** 24 months in Portuguese Oak Barrels

**about the harvest:** Harvest the grapes at 26°B with a yield of 5 ton/ha. Young Touriga Nacional Vines planted in '97 and Old Tinta Barocca Vines planted in '68.

### Boplaas Family Vineyards

Klein Karoo

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