

Boplaas Cape Tawny Port Auction Reserve 1997

Unctuous amber NV elixir from Tinta Barocca and wood matured for 12 years. Complex with nutty, caramel and chocolate/ orange tones. Sleek, balancing candied peel tang and spirit. Long and lingering aftertaste that just keeps getting better.

Accolades:

John Platter 4 1/2 stars; Peter Schulz Trophy; Wine Magazine 4 stars

Best serve ice cold in the summer with ice cream, or in front of a fireplace with a gorgonzola blue cheese platter and preserved green figs. Cape Tawny Port can be served as a nightcap after a meal or as an aperitif as the guests arrive.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM

wine of origin : Western Cape

analysis : alc : 18.6 % vol rs : 27.9 g/l pH : 3.46 ta : 5.3 g/l so2 : 110 mg/l fso2 : 5 mg/l

type : Fortified **wooded**

pack : Bottle **closure :** Cork

Veritas Awards 2011 - Double Gold (Museum Class)

John Platter Rating 2007 - 4 and 1/2 Stars (2007 guide)

Served on Premium and Business Class SAA

Old Mutual Trophy Winner 2007

Peter Schultz Trophy winner - "Best SA Tawny Port" 2007

ageing : Can drink now or within the next 15 - 20 years.

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

Age of vines: 20 years

Trellising: Smart-Dyson

Irrigation: Micro

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

Boplaas Family Vineyards

Klein Karoo

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boplaas.co.za
