

Boplaas Elephant Rose 2009

Boplaas wine cellar in Calitzdorp has made history by becoming the first cellar in the 4000 years of wine-making, to use an elephant to tread grapes for the production of wine in 2008.

After Harry's (a 22 year old African Elephant) front feet were thoroughly washed – he trampled some of Boplaas's grapes that were used to produce the Boplaas Elephant Rosé in 2008 and now again in 2009.

The grapes used were transported to the Knysna Elephant Park and the resultant juice from the treading was transported back to Boplaas's cellar where it was blended with traditionally produced juice.

Served with a selection of prosciutto, Parma ham, cheeses (young Camembert or Brie) and fresh fruits – winter melons, "spanspek" and papaya.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Calitzdorp

analysis: alc : 13.5 % vol rs : 2.3 g/l pH : 3.5 ta : 5.4 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Now - 2 years

about the harvest: Harvest the grapes at 24°B with 8-10 ton/ha yield.

Boplaas Family Vineyards

Klein Karoo

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