

Boplaas Chocolate Port 2008

This is a dark port, purplish black port with flavours of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate. Expectations are met when you taste the wine - full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.

This complex Port should be accompanied by a fine selection of cheeses, cured meats, nuts and dried fruits, and fine coffee and cigars. Chocolate is sensational with the Chocolate Port, as are dried fruits and nuts. Winemaker's notes: Made in a Vintage style. The quality selection is better than Vintage and almost as good as the Vintage Reserve.

variety : Touriga Nacional | 70% Touriga Nacional 30% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Carel Nel / Margaux Nel

wine of origin : Western Cape

analysis : **alc** : 17.38 % vol **rs** : 93.6 g/l **pH** : 3.72 **ta** : 5.1 g/l

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

pack : Bottle **closure** : Cork

Platter's wine guide 2011: 4½ Stars

ageing : Now - Next 20 years (exceptional drinking in 2 years). New trend under the young people is to drink Vintage Ports very young, but the Port can also last up to 20 years. Once opened drink within a week.

about the harvest: Harvest the grapes at 26°B with a yield of 6 ton/ha. Old Tinta Barocca Vines planted in '68. The grapes were crushed and fermented in an open fermenter with punch downs 24 hours a day. The wine is then fortified at 11°B.



Boplaas Family Vineyards

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