

Boplaas Cape Vintage 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.

Many people have discovered that Vintage Port is a very enjoyable and memorable way to finish a meal and indeed it is now frequently served as a very satisfying dessert in its own right. Enjoyed for its luscious fruit flavours with complex notes of chocolate and spice, Vintage Port is commonly paired with Stilton cheese, although it is outstanding with most types of cheese.

variety : Touriga Nacional | 70% Touriga Nacional 25% Tinta Barocca 5% Souzao

winery : Boplaas Family Vineyards

winemaker : Carel & Margaux Nel

wine of origin : Western Cape

analysis : alc : 18.0 % vol rs : 94 g/l pH : 3.75 ta : 5.2 g/l

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

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

2011 Platter Wine Guide - 4 1/2 Stars

ageing : 30 years

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

Notes from the winemaker: Best why to make world class ports is to learn from the best. That is why we learn from the best of Portugal and taste there ports frequently, from the old ports to the new styles as well. The other things is know your vineyards and use the best Portuguese varieties such as Touriga Nacional, Tinta Barocca and Souzão that are suited for SA climate and soils.

in the cellar : 24 months in Oak barrels



Boplaas Family Vineyards

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