

## Boplaas Tinta Barocca 2009

---

Bright garnet coloured wine displaying Tinta's typical bouquet of sweet plum, red hedgerow fruits, strawberry, fynbos, bright spice and subtle cocoa aromatics. The medium bodied palate with its mélange of plum, cherry and hedgerow fruit flavours combine seamlessly with the spice and cocoa undertones, while supple tannins provide gentle grip and length.

Perfect for cassoulet, grilled sirloin steak, venison pie, coq au vin, mild Cape Malay lamb curry, ostrich fillet; vegetable lasagna or tomato-based pasta dishes; alternatively enjoy as an aperitif.

---

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux / Carel Nel CWM

**wine of origin :** Calitzdorp

**analysis :** alc : 13.79 % vol    rs : 2.1 g/l    pH : 3.70    ta : 4.90 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

---

2012 - Top 10 Red Wine at Cape Port and Wine Challenge.

---

**ageing :** Drink now to 2016

**in the vineyard :** Fruit was sourced from low-yielding Tinta Barocca vineyards hand harvested from the end of February to mid-March.

**about the harvest:** The fruit were hand harvested from the end of February to mid-March.

**in the cellar :** Crafted in an Old World style – with lower alcohol levels, supple tannins and well-balanced fruit – to capture Tinta Barocca's unique aromatic and flavor profile.



### Boplaas Family Vineyards

Klein Karoo  
044 213 3326  
boplaas.co.za