

## Boplaas Cape Vintage Port 2011

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.

Enjoyable and memorable way to finish a meal also served as a very satisfying dessert in its own right. Commonly paired with Stilton cheese - Chocolate is sensational, as are dried fruit and nuts.

**variety :** Touriga Nacional | 80% Touriga Nacional 18% Tinta Barocca 2% Souzao

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux / Carel Nel CWM

**wine of origin :** Western Cape

**analysis :** alc : 14.47 % vol   rs : 86.9 g/l   pH : 3.86   ta : 5.50 g/l

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

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

Veritas Awards 2011 - Double Gold

Platter Wine Guide 2012: 4 1/2 Stars

**ageing :** 30 years

**in the vineyard :** Note from the winemakers: 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 their ports frequently, from the old ports to the new styles as well. The other thing is to know your vineyards and use the best Portuguese varieties such as Touriga Nacional, Tinta Barocca and Souzão that are suited for South African climate and soils.

**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 1968.



## Boplaas Family Vineyards

Klein Karoo

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