

Boplaas Tinta Chocolat 2012

Dark crimson coloured wine with a bright purple rim. Ripe plum, sweet black cherry, charred oak, mocha and cocoa flavors leap forth from the glass, while the opulent palate is a combination of juicy black plum, cherry, sweet bramble, roast coffee beans, dark chocolate and spice notes. Highly aromatic and flavor some, the wine is well-balanced, displaying deft oaking and is exceptionally drinkable.

A perfect companion to ostrich fillet; springbok pie; home-made beef burger topped with caramelized onions and mature cheese; vegetable lasagna; hearty tomato based pasta dishes or pizza.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Western Cape

analysis : alc : 14.00 % vol rs : 3.9 g/l pH : 3.62 ta : 5.00 g/l

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

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

2013 - Top 10 Red Wine - Cape Port and Wine Challenge

ageing : Drink now – Next 5 years

in the vineyard : Tinta Barocca originates from the “wild” Douro valley.

about the harvest: Fruit was sourced from select low-yield Tinta Barocca vineyards, hand harvested early March at optimum ripeness.

in the cellar : Crafted in a modern New World style – with full flavours, smooth tannins and well-balanced oak – to capture Tinta Barocca’s unique aromatic and flavour profile. The wine was fermented in traditional open fermentation vessels (lagares) with manual pigeage every 4 hours over the 5 day ferment period. Traditional wine-making techniques are applied with modern oaking regimes to craft an opulent red wine. Malo-lactic fermentation is completed in stainless steel tank with a unique combination of oak, where after the wine is barrel matured 6 months in a combination of new and 2nd fill French barrels (225l) prior to bottling.



Boplaas Family Vineyards

Klein Karoo
044 213 3326
boplaas.co.za