

## Boplaas Cape Vintage Reserve Port 2007

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The port is concentrated and viscous – dense dark fruit, with cassis and chocolate nuances on the palate. Flavours of cherries, plum, blackberries, and violets on the nose. Peppery and grip from firm yet ripe tannins with integrated spirit and a long and luscious aftertaste.

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

**winery :** Boplaas Family Vineyards

**winemaker :** Carel Nel / Margaux Nel

**wine of origin :** Calitzdorp

**analysis :** alc : 18 % vol   rs : 94 g/l   pH : 3.75   ta : 5 g/l

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

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

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2011 Platter's Wine Guide - 5 Stars

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**ageing :** Delicious now and have the potential to age and will gain additional complexity for years to come.

The Port can age for 30 years +

The best way 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 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.

**about the harvest:** The 2007 growing season was very dry and hot, perfect for Vintage Port.

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.

**in the cellar :** 12 months in oak barrels



### Boplaas Family Vineyards

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