

## Boplaas Cape Tawny Port NV

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Complex with nutty, caramel and chocolate/orange tones. Sleek, balancing candied peel tang and spirit. Long and lingering aftertaste that just keeps getting better.

Best serve ice cold in the summer with ice cream, or in front of a fireplace with a gorgonzola blue cheese platter and preserved green figs. Cape Tawny Port can be served as a nightcap after a meal or as an aperitif as the guests arrive.

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

**winery :** Boplaas Family Vineyards

**winemaker :** Carel Nel / Margaux Nel

**wine of origin :** Western Cape

**analysis :** alc : 19 % vol    rs : 95 g/l    pH : 3.46    ta : 5.3 g/l

**type :** Fortified    **wooded**

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

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Veritas Awards 2011 - Double Gold

4 1/2 Stars Platter Wine Guide 2011

Port of the Year - South African Airways 2010/2011

Best Cape Tawny Class Winner - Cape Port Challenge 2011

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**ageing :** Enjoy now or within the next 5 years

**in the vineyard :** Soil type: Well drained mixture of sedimentary and alluvial soil - rich in lime with high pH

Age of vines: 20 years

Trellising: Smart-Dyson

Irrigation: Micro

**about the harvest:** Harvest the grapes at 26°B with a yield of 6-8ton/ha. Young Touriga Nacional Vines planted in '97 and Old Tinta Barocca Vines planted in '68.



### Boplaas Family Vineyards

Klein Karoo

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