

Boplaas Cape White Port N/V

Brilliant golden colour with smoky/ honeyed/ nutty aromas with a fresh and fruity expression. Medium sweet on the palate, interacting with the spirit which in turn gives a superb structure to the wine. With oxidative handling and good extract from prolonged skin maceration - making it a perfect aperitif when served chilled on its own, with ice or as a long drink 'Portonica' with a splash of tonic water and a slice of lemon.

Served cold as an aperitif or able accompaniment to roast pork loin stuffed with dried fruits and plum reduction. Alternatively serve ice-cold over crushed ice with a selection of canapés

variety : Chardonnay | Chardonnay

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM

wine of origin : Calitzdorp

analysis : alc : 17.17 % vol rs : 104.8 g/l pH : 3.26 ta : 5.8 g/l

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

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

ageing : Can drink now or within the next 10 years.

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

Age of vines: 10 years

Trellising: 5 - wire Perold

Irrigation: Micro

about the harvest: Harvest took place mid February at 26° Balling.



Boplaas Family Vineyards

Klein Karoo

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