

Boplaas Cape Ruby Port N/V

Ruby body with pink-purple rim. Marzipan, plums and fruit-cake bouquet. Palate of plums, Christmas fruit-cake, dried-fruits, tea-leaf and hints of oak. Beautiful balance of fruit, spirit and oak.

Served as an aperitif or digestif, or accompanied with a selection of cheeses, dried and fresh fruits, nuts and biltong. Alternatively, served slightly chilled accompanying a hearty casserole or roast leg of Karoo lamb.

variety : Touriga Nacional | 70% Touriga Nacional, 20% Tinta Barocca, 10% Souzao,

winery : Boplaas Family Vineyards

winemaker : Carel Nel / Margaux Nel

wine of origin : Calitzdorp

analysis : alc : 17 % vol rs : 85 g/l pH : 3.8 ta : 5.4 g/l

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

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

4 stars Platter Wine Guide 2012

Best Cape Ruby Port at SAPPA Port Challenge 2010

ageing : 8 years +

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

Age of vines: 15 years

Trellising: Smart-Dyson

Irrigation: Micro

about the harvest: Harvest the grapes at 25-26°B with a yield of 8-10ton/ha. Young Touriga Nacional Vines planted in and Older Tinta Barocca Vines.



Boplaas Family Vineyards

Klein Karoo

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