

Boplaas Tinta Chocolat 2013

Dark crimson coloured wine with a bright purple rim. Ripe plum, sweet black cherry, charred oak, mocha and cocoa flavours 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 flavour some, the wine is well-balanced, displaying deft oaking and is exceptionally drinkable.

Tinta Barocca originates from the "wild" Douro valley and the Boplaas Tinta Chocolat is a perfect companion to full-flavoured dishes – such as ostrich fillet; springbok pie; home-made beef burger topped with caramelized onions and mature cheese; vegetable lasagna; hearty tomato based pasta dishes or your favourite pizza. Alternatively enjoy a glass of Tinta Chocolat as an aperitif with friends or whenever the mood prevails. For best results decant prior to serving at room temperature (16 - 18° C) or slightly chilled in warmer climate.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Western Cape

analysis : alc : 14.21 % vol rs : 4.1 g/l pH : 3.71 ta : 5.60 g/l

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

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

Top 10 Red Table Wine @ Cape Port and Wine Challenge 2014

ageing : Drink now - Next 5 years

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

The vineyards are controlled to deliver a maximum yield of ±65 hl/ ha.

in the cellar : Crafted in a modern New World style - with full fruit flavours, smooth tannins and well-balanced oak - to capture Tinta Barocca's unique aromatic and flavour profile. Fruit 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

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