

Boplaas Pinot Noir Sparkling 2013

This is a dry and vibrant sparkling wine, with a whole spectrum of upfront fruit flavours of strawberries, cherries and blackberries. A beautiful salmon pink coloured sparkling wine, making it both versatile with food and delicious by itself as an aperitif.

A versatile partner to a host of canapés, sea food dishes, fresh summer fruits, eggs Benedict or decadent desserts. The Boplaas Pinot Noir Sparkling Brut is also an ideal aperitif and best enjoyed well-chilled at 10° - 12° C anytime now through 2015.

variety : Pinot Noir | 100% Pinot Noir

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Calitzdorp

analysis : alc : 11.02 % vol rs : 9.0 g/l pH : 3.51 ta : 5.70 g/l

type : Sparkling **style :** Dry **body :** Medium **taste :** Fruity

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

ageing : Drink now

about the harvest: Hand harvested in the second week of January 2011 from low-yield Pinot Noir vineyards planted in deep sedimentary and clay soils.

in the cellar : Crushed and allowed 6 hours of skin contact prior to pressing and cold fermented in stainless steel tank with a Champagne yeast strain to maintain fruit integrity and maximize flavours. The base wine is aged sur lie for 6 months prior to bottling.



Boplaas Family Vineyards

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