

Boplaas Hanepoot 2014

A bright lemon yellow coloured wine with lime tinged rim; the bouquet leaps from the glass with intense ripe Hanepoot grapes, pineapple, lemon rind, litchi and winter melon intermingled with hints of jasmine, honey suckle and faint spicy notes. A lusciously sweet, mouth-watering palate of crammed full of fresh Sultana, honey, litchi, melon, fig leaf, lemon and lime marmalade undercurrents, all buoyed by zippy acidity and lingering hints of citrus rind and subtle minerality.

A versatile food-friendly fortified wine the Boplaas Hanepoot Reserve can be served with a host of comforting Cantonese cuisine; spicy Indian or Thai dishes; as an aperitif with canapés or pates; as accompaniment to roast duck or pork; as partner to decadent desserts – such as traditional Malva pudding, fresh summer fruits or a selection of mild soft cheeses, alternatively serve as digestive, over crushed ice in a martini glass or as mixer for a myriad of cocktails.

variety : Muscat d’Alexandrie | 100% Muscat d’Alexandria
winery : Boplaas Family Vineyards
winemaker : Carel Nel CWM, Margaux Nel
wine of origin : Calitzdorp
analysis : alc : 15.69 % vol rs : 185.3 g/l pH : 3.61 ta : 5.10 g/l
type : Dessert **style** : Sweet **body** : Full **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Cork

ageing : Drink now - Next 5 years

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For best results serve chilled at 10 - 14°C or cooler in warmer climes, and serve a judicious amount in a white wine glass. Savour the Boplaas Hanepoot Reserve now through 2021.

in the vineyard : Low-yielding Hanepoot vines planted thirty-odd years ago by Oupa Danie Nel - the winemaker’s.

about the harvest: Hand harvested at optimal ripeness.

in the cellar : Naturally fermented in the lagars with manual pigeage every 4 hours over the four day fermentation prior to fortification with wine spirit. The resulting Hanepoot was aged sur lie in stainless steel tank for half a year prior to blending and bottling in 375ml bottles.



Boplaas Family Vineyards

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