

Boplaas Cape Vintage - The Chocolate Port 2010

Bright purple-black wine with garnet coloured rim; while the bouquet abounds with ripe black plum, peach, kirsch, sweet apricot, bramble, piquant spice, and hints of fynbos. The palate abounds with ripe apricot, peach, plum and black berry flavours; while the all-spices, wisps of liquorice and sumptuous cocoa after-taste entices the senses. This wine exhibits a deft balance between intense fruit flavours, supple tannins and exuberant spice that make it such a versatile and enjoyable style of Cape fortified wine.

Boplaas's The Chocolate Cape Vintage can be served as an aperitif, digestive or partner to decadent chocolate based desserts, but this wine partners equally well with mature cheese, charcuterie, venison dishes, mildly spicy Indian or Cape Malay cuisine, and any full flavoured dishes of your liking.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Western Cape

analysis : alc : 18.22 % vol rs : 89.2 g/l pH : 3.85 ta : 5.30 g/l

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

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

ageing : Drink now through 2020

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For best results serve slightly chilled at 14 - 16°C or cooler in warmer climes, and serve in a red wine glass. Alternatively enjoy as a mixer in cocktails or serve "on the rocks" in a tumbler.

in the vineyard : Select old vine Tinta Barocca and Touriga Nacional (± 30 years in age) is selected due to the distinctive cocoa after-taste in the wines crafted from these vineyards.

about the harvest: All the fruit is hand harvested at optimum ripeness.

in the cellar : Fermented and fortified in small lagars, barrel matured in large seasoned oak barrels for 12 months to craft this distinctive full-bodied Cape Vintage. This approachable and versatile Vintage fortified wine can be served as an aperitif or digestive, but pairs well with full-flavoured dishes, desserts or as a component for a cocktail.



Boplaas Family Vineyards

Klein Karoo

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