

Boplaas Family Reserve Cabernet Sauvignon 2010

Dark ruby, slight garnet colour, rich cassis, tomato-cocktail and soft tannins, subtle mocha, cedar complexity from the barrel maturation; a full-bodied, barrel matured dry red wine with a smooth, velvety texture and long finish.

Carpetbagger steak – a beef fillet stuffed with muscles, oysters, fresh parsley and bits of bacon – accompanied with baby potatoes in butter and parsley and an obligatory garden salad with balsamic and lime dressing. This full-bodied wine can be accompanied by red meat dishes, poultry (grilled duck breast with Touriga and plum reduction) and game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Boplaas Family Vineyards

winemaker : Carel Nel / Margaux Nel

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 4.2 g/l pH : 3.38 ta : 6.8 g/l

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

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

ageing : Drink now through 2020

about the harvest: Harvest the grapes at 24°B hand selected Cabernet grapes with a yield of 8 ton/ha

All fruit was hand-harvested in small lug-boxes at optimum ripeness and transported to Boplaas for processing.

in the cellar :

Crafted with an Old World approach – lower in alcohol, ripe tannins, elegant, balanced and deserving of cellaring – from the finest terroir the Cape has to offer.

Artisanal winemaking methods - fermentation in small traditional open fermentation vessels, manual pigeage, barrel maturation in new and 2nd fill French oak for 12 months and bottling unfinned and unfiltered - were applied in crafting this innovative and distinctive wine.

Wood aging: 12 months in new & 2nd fill French Oak barrels



Boplaas Family Vineyards

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