

## Boplaas Cape Ruby N/V

Bright red-purple coloured wine with crimson tinge at the rim; while the bouquet abounds with ripe plum, black hedgerow fruits, kirsch, sweet apricot, subtle spice and hints of fynbos. The palate is full of sweet plum, kirsch, prune and black berry flavors intermingled with mulling spices and smooth tannins. This wine exhibits a deft balance between ripe fruit flavors, supple tannins, spice and hints of oak that make it such a versatile, approachable and enjoyable style of Cape Port wines.

Serve as an aperitif, digestive or partner to decadent desserts or with mature cheeses, char-cuterie, venison, mildly spice Indian and Cape Malay cuisine, roast lamb, dark chocolates.

**variety :** Tinta Barocca | 70% Tinta Barocca, 20% Touriga Nacional, 10% Souzão

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux / Carel Nel CWM

**wine of origin :** Calitzdorp

**analysis :** alc : 16.48 % vol    rs : 97.6 g/l    pH : 3.7    ta : 5.30 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

2013 - 4 star at Platter Wine Guide

2013 - Silver at Michelangelo International Wine Awards

2012 - 4 stars Platter Wine Guide

2010 - Best Cape Ruby Port at SAPP Port Challenge

**ageing :** Drink now – Next 5 years

**about the harvest:** Select Touriga Nacional and Tinta Barocca is hand harvested.

Boplaas Cape Ruby wines are crafted much the same way as the lauded Ports of the Douro Valley – utilizing full-ripe Portuguese varietals fermented in traditional open fermenters, known as lagares, with interns manual pidgeage; fortifying at the correct moment with the finest grape spirits and maturing in barrels for the appropriate length of time according to the style, prior to meticulous blending and bottling lightly filtered to ensure the very best wine for your enjoyment. Select Touriga Nacional and Tinta Barocca is hand harvested, fermented and fortified in small lagares, barrel matured in large seasoned oak barrels for a period of at least 12 months, to craft this fruit forward style of Cape Ruby.



## Boplaas Family Vineyards

Klein Karoo

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