

## Boplaas Cape Tawny Port NV

Complex with nutty, caramel and chocolate/orange tones. Sleek, balancing candied peel tang and spirit. Long and lingering aftertaste that just keeps getting better.

Best served ice cold with ice cream, or with a gorgonzola blue cheese platter and preserved green figs. Can be served as a nightcap after a meal or as an aperitif as the guests arrive.

**variety :** Tinta Barocca | 85% Tinta Barocca, 12% Touriga Nacional, 3% Souzão

**winery :** Boplaas Family Vineyards

**winemaker :** Carel Nel / Margaux Nel

**wine of origin :** Western Cape

**analysis :** alc : 17.68 % vol   rs : 108.6 g/l   pH : 3.6   ta : 5.5 g/l

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

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

2014 - 4½ star at Platter Wine Guide

2013 - Gold at Michelangelo International Wine Awards

2011 - Veritas Awards - Double Gold

2011 - 4 1/2 Stars Platter Wine Guide

2011 - Port of the Year - South African Airways

2011 - Best Cape Tawny Class Winner - Cape Port Challenge

**ageing :** Drink now - Next 10 years

**in the vineyard :** Young Touriga Nacional Vines planted in 1997 and Old Tinta Barocca Vines planted in 1968.

**about the harvest:** Harvest the grapes at 26°B with a yield of 6-8 ton/ha.



### Boplaas Family Vineyards

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