

Boplaas Touriga Nacional 2015

This accessible, medium bodied Touriga Nacional showcases the varietals heady aromatics with ripe black plum, kirsch, vibrant five spice, fynbos & notes of coco nib and charcuterie on the palate. The tannins are firm, but yielding offering years of enjoyment ahead.

A perfect partner to hearty country cuisine – venison pie, slow roast lamb or warming casseroles; traditional Portuguese fare; fine mature cheese and charcuterie or simply enjoyed around the fireside with friends and family. In warmer climes this wine can be enjoyed lightly chilled and in good company enjoying another glorious African sunset around the fire. Serve between 16 - 18°C.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Calitzdorp

analysis : alc : 13.64 % vol rs : 5.4 g/l pH : 3.65 ta : 6.1 g/l

type : Red **body :** Medium **wooded**

pack : 0 **size :** 0 **closure :** Screwcap

2014 CAPP Challenge Top 10

ageing : Drink now to 2020.

Rightfully regarded as the “King of Portuguese vines”; the hardy Touriga Nacional with its small dark berried bunches, penchant for low-yields and fulsome tannins, enabling thoughtful winemakers the ability to craft powerfully elegant wines possessing incredible longevity. Touriga Nacional is the foundation of the finest fortifieds and some of the world’s most exciting wines coming out of Portugal. At Boplaas Touriga is lovingly used for crafting the finest Cape Vintage and Reserve “Ports”, as well as fine table wines.

First planted at Boplaas in the late 1980’s, Touriga Nacional made its way to African shores in the early 1970’s and this premier varietal accounts for approximately 103 hectares – a mere 0.1% of the total South African vineyard area.

about the harvest: Harvested by hand in the cool of the morning.

in the cellar : pFermented in temperature controlled open top cement ferementers - called kuppe in Afrikaans or lagars in Portugal - which manual punch downs to gently coax optimum flavour and colour extraction from the grape skins, while maintaining the bold aromatics. The wine is barrel matured in 3rd and 4th fill French oak barrels for 10 months prior to bottling with a light filtration./p



Boplaas Family Vineyards

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