

Boplaas Cape Portuguese Red Blend NV

This fruit forward, light bodied dry red greets the taster with ripe plum, hints of bramble jam, raspberry, ripe strawberry, subtle spice, vanilla and an undercurrent of fynbos - while the soft tannins and mild acidity make for an appealing glass of honest red wine.

A perfect partner to hearty country cuisine – springbok pie with puff pastry, bobotie or a beef casserole; hearty pasta and pizzas; peri-peri char grilled chicken; Espetadas or simply enjoyed around the braai with friend & family. In warmer climes this wine can best be enjoyed lightly chilled.

variety : Tinta Barocca | Tinta Barocca; Touriga Francesa; Shiraz

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.62 ta : 5.5 g/l

type : Red body : Full wooded

pack : Bottle size : 750ml closure : Screwcap

ageing : Drink now and over next 36 months

in the vineyard : The first sea farers who braved the tempestuous Atlantic at the Southern tip of Africa and successfully rounded the Cape of Storms were the Portuguese & it is their native grape varieties which thrive in our challenging climatic conditions of the Klein Karoo to produce some of our finest table wines and fortifieds. The Boplaas Cape Portuguese Red Blend combines Tinta Barocca with a combination of noble red varieties to offer one an every-day, buxomly fruited dry red wine perfect for any occasion.

in the cellar : Fruit for this wine originates from a selection of vineyards ranging in age from a youthful 5 to spirited 25 years or older, harvested by hand in the cool of the morning & fermented in temperature controlled open top cement fermenters - called kuite in Afrikaans or lagars in Portugal - which manual punch downs to gently coax optimum flavour and colour extraction from the grape skins, while maintaining aromatics & softening the tannins. The wine is barrel matured utilising oak alternatives, with a portion spending 10 months in a 5th fill French oak barrels, prior to final blending and bottling with a light filtration. Wood aging: 10 months in 5th fill French oak barrels.

