

Boplaas Cape Portuguese White Blend 2017

This aromatic light bodied wine with its combination of tropical fruit flavours, citrus, yellow pear, granny smith apple, lemon grass and crisp acidity. Enjoy chilled, in good company and enjoying another glorious African sunset.

An ideal aperitif or partner to fresh seafood - grilled cob, deep-fried calamari or a generous paella; aromatic Asian dishes; a Sunday roast chicken; grilled peri-peri chicken or casual al fresco dining.

variety : Verdelho | 50% Verdelho, 27% Chardonnay, 23% Sauvignon Blanc

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Calitzdorp

analysis: alc : 13 % vol rs : 3.3 g/l pH : 3.61 ta : 5.7 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**

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

ageing : Drink now.

Maiden vintage of an innovative white blend consisting of Verdelho - an exotic Portuguese variety; and the perennially popular Sauvignon Blanc and Chardonnay.

about the harvest: Hand-harvested in the cool of the morning

in the cellar : Crushed and gently pressed, followed by a cool fermentation in stainless steel, prior to blending and bottling. Fermented in temperature controlled stainless steel tanks to maintain the exotic fruit flavours and crisp acidity of this blended dry white wine. Verdelho's intense citrus, pineapple and pear aromatics combine with the tropical fruit flavours of Sauvignon Blanc and Chardonnay's apple and crisp acidity.



Boplaas Family Vineyards

Klein Karoo

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