

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 CWM, Margaux Nel

wine of origin : Western Cape

analysis : alc : 17.5 % vol rs : 90 g/l pH : 3.17 ta : 5.1 g/l

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

pack : Bottle **size :** 0 **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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