

## Boplaas Family Reserve Cabernet Sauvignon 2015

Dark ruby, slight garnet colour, rich cassis, tomato-cocktail and soft tannins, subtle mocha, cedar complexity from the barrel maturation; a full-bodied, barrel matured dry red wine with a smooth, velvety texture and long finish.

Carpetbagger steak – a beef fillet stuffed with muscles, oysters, fresh parsley and bits of bacon – accompanied with baby potatoes in butter and parsley and an obligatory garden salad with balsamic and lime dressing. This full-bodied wine can be accompanied by red meat dishes, poultry (grilled duck breast with Touriga and plum reduction) and game.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Boplaas Family Vineyards

**winemaker :** Carel Nel CWM, Margaux Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.7 % vol   rs : 2.8 g/l   pH : 3.69   ta : 5.3 g/l

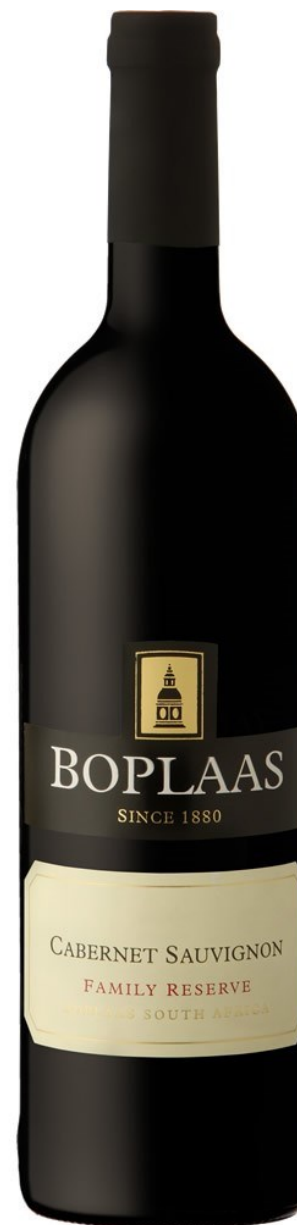
**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

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

**ageing :** Drink now through 2020

**about the harvest:** Harvest the grapes at 24°B hand selected Cabernet grapes with a yield of 8 ton/ha. All fruit was hand-harvested in small lug-boxes at optimum ripeness and transported to Boplaas for processing.

**in the cellar :** Crafted with an Old World approach – lower in alcohol, ripe tannins, elegant, balanced and deserving of cellaring – from the finest terroir the Cape has to offer. Artisanal winemaking methods - fermentation in small traditional open fermentation vessels, manual pidgeage, barrel maturation in new and 2nd fill French oak for 12 months and bottling unfiltered and unfiltered - were applied in crafting this innovative and distinctive wine. Wood aging: 12 months in new & 2nd fill French Oak barrels



### Boplaas Family Vineyards

Klein Karoo

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[www.boplaas.co.za](http://www.boplaas.co.za)