

Boplaas Family Reserve Cabernet Sauvignon 2015

Dark ruby, slight gamet 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 / 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 pigeage, 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

