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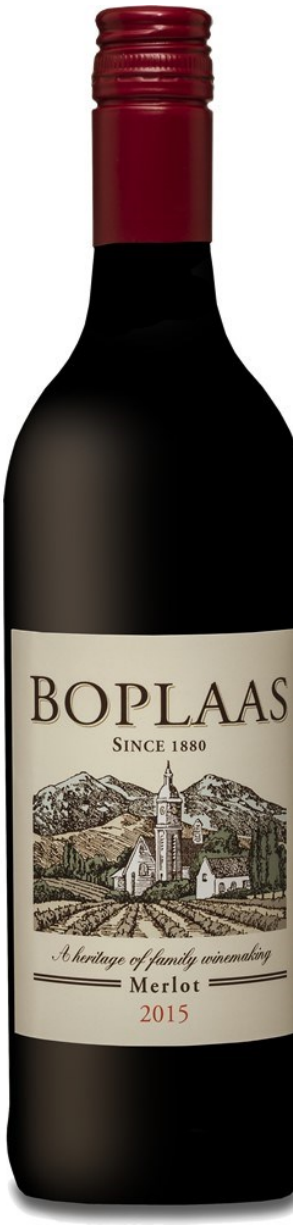
Boplaas Merlot 2016

This fruit forward, medium bodied Merlot greats the taster with ripe plum, bright red cherry, hints of bramble jam, 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 - winter vegetable soup, springbok pie with puff pastry, bobotie or a beef casserole; fine mature cheese and charcuterie or simply enjoyed around the braai with friend & family or on aTuesday evening in front of the telly with spaghetti bolognaise.In warmer climes this wine can be enjoyed lightly chilled.



variety : Merlot | 100% Merlot
winery : Boplaas Family Vineyards
winemaker : Carel Nel CWM, Margaux Nel
wine of origin : Calitzdorp
analysis : **alc :** 13.64 % vol **rs :** 4.1 g/l **pH :** 3.62 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now through 2018

Why wouldn't you want a plush fruited, smooth, very versatile & consistent red wine? Well, our sentiments exactly, so keeping this in mind, Merlot fits the bill to a T and in the harsh Karoo climes it offers us the opportunity to craft a buxom, fruit forward, smooth dry red wine - which with a few years cellaring gets even better.

in the vineyard : Fruit for this wine originates from a selection of Merlot blocks ranging in age from a youthful 5 to spirited 15 years or older, harvested by hand in the cool of the morning .

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

in the cellar : Grapes were fermented in temperature controlled open top cement ferementers - called kuipe 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 & allowing unwanted phenols to blow-off. The wine is barrel matured utilising oak alternatives, with a portion spending 10 months in a 4th fill French oak barrels, prior to bottling with a light filtration. Grapes crushed & fermented in open top cement fermenters (lagars) with manual pigeage to coax optimum flavours & colour from the fruit; matured using oak alternatives, as well as a portion matured in old French oak barrels, & lightly filtered at bottling.

Boplaas Family Vineyards

Klein Karoo

044 213 3326

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