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Boplaas Family Reserve Ring of Rocks 2015

p FLuminous maroon with purple centre, brimming with a combination of ripe black plums, red cherry, bramble jam, black and red hedgerow fruits, black olive tapenade, fynbos and undercurrents of crushed coco nib, mint thins and wood spice. The bouquet is slightly shy and tannins, although fine are as yet still grippy, indicating that a few years of careful cellaring or decanting in its youth is advisable./pIn warmer climes this wine can be enjoyed lightly chilled & decanting is advised

A perfect partner to hearty country fare – roast rack of spring lamb with roast root vegetables, springbok pie, beef Wellington, char-grilled sirloin with Hollandaise & shoestring fries or a waterblommetjie bredie; generous Italian country cuisine; fine mature cheese and charcuterie or simply enjoyed in good company.



variety : Tinta Barocca | 55% Tinta Barocca, 45% Touriga Francesa (Franca)
winery : Boplaas Family Vineyards
winemaker : Margaux & Carel Nel CWM
wine of origin : Stellenbosch
analysis : **alc :** 13.15 % vol **rs :** 2.9 g/l **pH :** 3.6 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 10 Years

about the harvest: The hand harvested fruit for this wine originates from two different vineyard plots within close proximity to False Bay - the Touriga Francesa (Franca) from old gnarled bush vines planted on poor duplex soils rich in ferricrete (iron stone / koffieklip); while the Tinta Barocca originates from a decade old trellised vines planted on highly decomposed granitic soils. Harvested in the cool pre-dawn hours.

in the cellar : After harvest, transported to Boplaas & 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 maximum aromatics & allowing unwanted phenols to blow-off. Blended prior to malo-lactic fermentation and matured in a combination of 300ℓ and 500ℓ, 1st & 2nd fill fine grained French oak barrels for 14 months prior to bottling unfined and unfilitered.

Boplaas Family Vineyards

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