

## Boplaas Family Reserve Touriga Nacional 2014

A joyous garnet coloured wine, greeting the taster with a bouquet slowly unfurling with ripe black plum, kirsch, bramble jam, fynbos, tangerine zest, bright five spice and "meaty" undertones. Black hedgerow fruits, plum, tart red cherry, hints of cloves, Allspice, blood orange and pomegranate are all intertwined in firm tannins, lilted acidity and a savoury finish punctuated by a hint of liquorice. Enjoy decanted in its youth, although careful cellaring will reward the restraint with more joy.

Best accompanied by rustic country cuisine – braised lamb shanks, waterblommetjebredie, bobotie, venison pie or char-grilled sirloin; wild fowl, charcuterie & a selection of mature fromage. Alternatively, enjoy amongst good friends around the fireside while gazing at the stars in the Klein Karoo.

**variety :** Touriga Nacional | 100% Touriga Nacional

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux & Carel Nel

**wine of origin :** Western Cape

**analysis :** alc : 14.8 % vol   rs : 3.5 g/l   pH : 3.61   ta : 5.7 g/l

**type :** Red   **wooded**

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

CAPPA Challenge TOP 10, 2014 & Gold Medal

**ageing :** Drink now through 2022

**in the vineyard :** The Family Reserve moniker is reserved for our finest wines, crafted from exceptional vineyards, in limited quantities and intended for careful cellaring, to showcase the diversity and uniqueness of the Cape. Widely regarded as the "King of Portuguese vines", Touriga Nacional rightly deserves its title, due to its ability of crafting the finest of fortifieds and compellingly complex table wines with boisterous aromatics, fine tannins & a deft balance of both power and elegance.

**about the harvest:** Wine of origin: Stellenbosch; Wellington; Calitzdorp. Three low yielding, old vine Touriga vineyards were hand harvested at optimum ripeness.

**in the cellar :** Three low yielding, old vine Touriga vineyards were hand harvested at optimum ripeness, fermented in traditional lagars with gentle manual pigeage to coax the aromatics and colour from the thick skinned small berries. The individual parcels were aged in 1st and 2nd fill French oak 300L barrels for 26 month prior to blending and bottled after a light filtration. Total of 3500 bottles crafted of this vintage. Wood aging: 26 months in new & 2nd fill French Oak barrels.



### Boplaas Family Vineyards

Klein Karoo

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