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# Boplaas Tinta Chocolat 2016

Dark crimson coloured wine with a bright purple rim. Ripe plum, sweet black cherry, charred oak, mocha and cocoa flavours leap forth from the glass, while the opulent palate is a combination of juicy black plum, cherry, sweet bramble, roast coffee beans, dark chocolate and spice notes. Highly aromatic and flavour some, the wine is well-balanced, displaying deft oaking and is exceptionally drinkable.

Tinta Barocca originates from the "wild" Douro valley and the Boplaas Tinta Chocolat is a perfect companion to full-flavoured dishes – such as ostrich fillet; springbok pie; home-made beef burger topped with caramelized onions and mature cheese; vegetable lasagna; hearty tomato based pasta dishes or your favourite pizza. Alternatively enjoy a glass of Tinta Chocolat as an aperitif with friends or whenever the mood prevails. For best results decant prior to serving at room temperature (16 - 18° C) or slightly chilled in warmer climate.




**variety :** Tinta Barocca | 100% Tinta Barocca
**winery :** Boplaas Family Vineyards
**winemaker :** Carel Nel CWM, Margaux Nel
**wine of origin :** Western Cape
**analysis :** **alc :** 14.21 % vol **rs :** 4.0 g/l **pH :** 3.71 **ta :** 5.40 g/l
**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

Top 10 Red Table Wine @ Cape Port and Wine Challenge 2014

**ageing :** Drink now - Next 5 years

**about the harvest:** Fruit was sourced from select low-yield Tinta Barocca vineyards, hand harvested early March at optimum ripeness. The vineyards are controlled to deliver a maximum yield of ±65 hl/ ha.

**in the cellar :** Crafted in a modern New World style - with full fruit flavours, smooth tannins and well-balanced oak - to capture Tinta Barocca's unique aromatic and flavour profile. Fruit was fermented in traditional open fermentation vessels (lagares) with manual pigeage every 4 hours over the 5 day ferment period. Traditional wine-making techniques are applied with modern oaking regimes to craft an opulent red wine. Malo-lactic fermentation is completed in stainless steel tank with a unique combination of oak, where after the wine is barrel matured 6 months in a combination of new and 2nd fill French barrels (225l) prior to bottling.

## Boplaas Family Vineyards

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