

Boplaas Cape Vintage Port 2017

This is a dark port, purplish black port with flavours of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate. Expectations are met when you taste the wine - full-bodied with big ripe tannins and integrated alcohol, with a long and luscious after-taste.

Many people have discovered that Vintage Port is a very enjoyable and memorable way to finish a meal and indeed it is now frequently served as a very satisfying dessert in its own right. Enjoyed for its luscious fruit flavours with complex notes of chocolate and spice, Vintage Port is commonly paired with Stilton cheese, although it is outstanding with most type of cheese. Chocolate is sensational with Vintage Port, as are dried fruit and nuts. More adventurous combinations involve ice-cream, crème brulee and fresh fruit.

variety : Touriga Nacional | 80% Touriga Nacional, 18% Tinta Barocca, 2% Souzao

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Western Cape

analysis : alc : 18 % vol rs : 81.3 g/l pH : 3.74 ta : 5.3 g/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fruity **wooded**

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

2020 Platters Wine Guide - 5 stars

ageing : Drink now through next 30 years.

about the harvest: Harvest the grapes at 26° B with a yield of 5 ton/ha. Young Touriga Nacional Vines and Old Tinta Barocca Vines planted in '68.

in the cellar : Boplaas Cape Ports wines are crafted much the same way as the lauded Ports of the Douro Valley - utilizing full-ripe Portuguese varietals fermented in traditional open fermenters, known as lagares, with intense manual pidgeage; fortifying at the correct moment with the finest grape spirit and maturing in barrel for the appropriate length of time according to the style, prior to meticulous blending and bottling lightly filtered to ensure the very best wine for your enjoyment. Wine of origin: Western Cape Cultivars: Touriga Nacional (80%); Tinta Barocca (18%) Wood aging: 24 months in French Oak Barrels

