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Boplaas Gamka Reserve Blend 2017

"This inky black purple wine slowly unfurls in the glass with an array ofmacerated black berries, charcuterie, all-spice, tart red current, violets andfynbos all cloistered in firm tannins and wood spice, with a lengthy savourfinish accentuated with wisps of violets, spice and black plum. The structureof the wine will reward careful cellaring, while decanting is advised forimmediate consumption.

Gamka is best accompanied with hearty country fare, venison, mature cheeses and charcuterie or savoured on its own.

variety : Touriga Nacional | 72 % Touriga Naçional, 28 % Shiraz
winery : Boplaas Family Vineyards
winemaker : Margaux Nel, Carel Nel CWM
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 3.8 g/l **pH :** 3.81 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Tim Atkin SA Special Report - 92 points
2013 - Double Gold medal at Michelangelo

ageing : Drink now – Next 10 years

in the vineyard : The Khoisan tribe named the river, origination in the Great Karoo and caring its way through the mighty Swartberg range, the Gamka or “lion” – quite possibly due to the fact that when in flood, this usually placid river, literally roars through the ravines (klowe in Afrikaans) and savagely bursts its banks sweeping away anything n its path. The Gamka has been the life-blood of our part of the Klein Karoo since our family settled her in the mid-1800’s and its waters are still harnessed today to cultivate crops, provide water for man and beast, as well as ensuring we can tend vines to craft wines.

in the cellar : "I’ve always been of the opinion that as a winemaker you’re tasked with producing the best wine possible, and to this end, Gamka was borne from pockets of the finest terrior and destined to reward careful cellaring. The combination of Touriga Naçional and Shiraz is based on my affinity towards both these powerful varietals, which offer the ability to craft wines of immense structure, aromatic prowess, complexity, longevity and that elusive combination of power and elegance or the “iron fist in the velvet glove”. The maiden release, amounting to 3400 bottles, is a combination of fruit from Wellington, Stellenbosch and Calitzdorp. All fruit was hand-harvested and sorted prior to destemming; fermentation occurred in small cement lagars (kuipe) with manual pigeage to gently extract optimal flavour and colour; matured in a combination of new and 2supnd/sup fill 300l and 500l barrels and lightly filtered prior to bottling.

Boplaas Family Vineyards

Klein Karoo

044 213 3326
www.boplaas.co.za