

Boplaas Cape Vintage Reserve Port 2018

An inky black wine with hints of fiery garnet on the rim; with a bouquet of crushed black berry, tart cranberry, kirsch and purple plums with bright all-spice top notes intermingled by fynbos and savoury undercurrents. The bouquet unfurls onto a bold palate with liquorice, red fruits and cocoa hints to the dry finish. Time will temper the fiery fruity exuberance of youth, slowly unfurling the complexities of this fine Cape Fortified.

Buxomly spiced, full fruited and tannic in its youth, this wine is artfully crafted for decades of development in bottle – if you wish to enjoy it in its youth, best decant and company with earthy rustic dishes, braised meat dishes, venison, fine hard cheeses, *charcuterie*, tapas and a selection of nuts, dried fruits or succulently sweet green figs.

variety : Touriga Nacional | 80% Touriga Nacional, 10% Tinta Barocca, 5% Souzao, 5% Touriga Franca

winery : Boplaas Family Vineyards

winemaker : Margaux Nel

wine of origin : Calitzdorp

analysis : alc : 18.59 % vol rs : 89 g/l pH : 3.56 ta : 5.7 g/l

type : 0 **style** : Sweet **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now through 2050

The 2018 Boplaas Cape Vintage Reserve continues the Nel Family heritage of crafting the very finest Cape fortifieds utilising Portuguese varieties, traditional vinification and dedication to style, to create wine that will offer decades of enjoyment.

in the cellar : Crafted from four old vine Portuguese varietals, hand harvested at optimal ripeness and fermented in lagars with intense manual pigeage to extract optimal flavour, colour & tannins prior to fortification with wine spirit and matured for two years in old large format French oak barrels before bottling unfiltered and unfiltered.



Boplaas Family Vineyards

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