

Boplaas Cape Tawny Colheita Single Harvest 2005

A fiery red-brown Tawny coloured wine with flecks of olive green on the rim, the bouquet unfurls with the walnut, roast almond, butterscotch, melange of spices, citrus, warming brandy and charred oak notes. A lusciously smooth, mouth-watering palate of brandied fruits, fruit cake, roast nuts, butterscotch, warm spices and hints of citrus tantalize and coffee the taste buds long after the first sip.

A versatile food-friendly fortified wine the Boplaas Cape Tawny can be served with a host of tapas, roast duck with citrus glaze, sirloin steak with café de Paris sauce, comforting Cantonese cuisines, as an aperitif with canapés, pates and roast nuts, or as a partner to decadent desserts or a selection of mature cheeses. Alternatively, serve as digestive. For best results serve chilled at 11 - 14 C or cooler in warmer climes, and serve in a white wine glass.

variety : Tinta Barocca | 70% Tinta Barocca , 30% Touriga Nacional

winery : Boplaas Family Vineyards

winemaker : Carel Nel

wine of origin :

analysis : alc : 18.28 % vol rs : 100 g/l pH : 3.60 ta : 5.5 g/l

type : Red **style :** Sweet **body :** Full **taste :** Fruity

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

2025 Veritas Awards - Gold

2025 Tim Atkin Special Report - Fortified Wine of the Year

2025 NWC Top 100 - Grand Cru National Champion Best in Class

2022 Tim Atkin SA Special Report - Fortified Wine of the Year

2021 Platter's Wine Guide - 5 Stars

This was Carel's project back in 2005 to select the finest Tinta Barocca and Touriga from specific low-yielding vineyards in order to craft an inky black wine, that is then barrel matured for 16 years. All the fruit is hand harvested at optimum ripeness, fermented and fortified in small lagars, barrel matured in large seasoned oak barrels for 16 years, blended meticulously to craft the distinctive colour and flavour profile of this single harvest Boplaas Cape Tawny 2005.



Boplaas Family Vineyards

Klein Karoo

044 213 3326

boplaas.co.za