

Boplaas Family Reserve Ring of Rocks 2021

Luminous maroon with purple centre, brimming with a combination of ripe black plums, red cherry, bramble jam, black and red hedgerow fruits, black olive tapenade, fynbos and undercurrents of crushed coco nib, mint thins and wood spice. The bouquet is slightly shy and tannins, although fine are as yet still grippy, indicating that a few years of careful cellaring or decanting in its youth is advisable.

A perfect partner to hearty country fare – roast rack of spring lamb with roast root vegetables, springbok pie, beef Wellington, char-grilled sirloin with Hollandaise, fine mature cheese and charcuterie or simply enjoyed in good company.

variety : Shiraz | 40% Shiraz, 39% Tinta Barocca, 10% Touriga Franca, 10% Cabernet Sauvignon, 1% Sezão

winery : Boplaas Family Vineyards

winemaker : Margaux & Carel Nel CWM

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2,3 g/l pH : 3.4 ta : 5.9 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2024 National Wine Challenge - Double Platinum

2024 Michelangelo Award- Gold

2023 Prescient Signature Red Blend Report - 91 Points

ageing : Ring of Rocks can be enjoyed now or cellared for a few years.

The Ring of Rocks is named in honour of the ancient agrarians who built stone circles in order to determine the changing of the seasons which in turn determined the crop cycles and their very way of life. A wine released only in exceptional vintages and in limited quantities, Boplaas's Family Reserve showcases the family's wine making diversity, heritage and exceptional vineyards of the Cape.

in the vineyard : The hand harvested fruit for this wine originates from two different vineyard plots within close proximity to False Bay – the Touriga Francesa (Franca) from old gnarled bush vines planted on poor duplex soils rich in ferricrete (iron stone / koffiekliip); while the Tinta Barocca originates from a decade old trellised vines planted on highly decomposed granitic soils.

about the harvest: Harvested in the cool pre-dawn hours.

in the cellar : Transported to Boplaas and fermented in temperature controlled open top cement fermenters – called kuite in Afrikaans or lagars in Portugal – which manual punch downs to gently coax optimum flavour and colour extraction from the grape skins, while maintaining maximum aromatics and allowing unwanted phenols to blow-off. Blended prior to malo-lactic fermentation and matured in a combination of 300l and 500l, 1st and 2nd fill fine grained French oak barrels for 14 months prior to bottling unfiltered and unfiltered.



Boplaas Family Vineyards

Klein Karoo

044 213 3326

boplaas.co.za