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Boplaas Family Reserve Gamka Branca 2020

This barrel fermented & matured white blend displays an exotic mélange of citrus blossom, tangerine & lime marmalade, toasted oats, ripe pear, mild tannic grippiness and long saline finish with undertows of subtle white spice, preserved lemons & melon.

Confidently cellar for the next half decade or more, decant in its youth and accompany with rustic fare, fresh sea food, soft cheeses & charcuterie to fully enjoy this fine table wine.



variety : Chardonnay | 45% Chardonnay, 26% Chenin Blanc, 10% Grenache Blanc, 11% Verdelho, 4% Viognier, 3% Roussanne, 1% Sauvignon Blanc.
winery : Boplaas Family Vineyards
winemaker : Margaux Nel, Carel Nel CWM
wine of origin : Western Cape
analysis : **alc :** 13.3 % vol **rs :** 2.5 g/l **pH :** 3.19 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now to 2026

about the harvest: All fruit was hand harvested.

in the cellar : Grapes were crushed & allowed skin contact in press prior to a gentle pressing, cold settling overnight and racking into old French oak and inoculated with neutral yeasts for a long cool barrel ferment. The old vine Swartland Chenin Blanc was naturally fermented in old 400L barrels prior to maturation in 228L puncheons. Post ferment, the wines are racked into old French oak barrels of varying size from 225L – 500L with a portion of fine lees, sulphured up and matured in barrel for 9 months prior to a barrel selection, blending and bottling unfined, unfiltered. Best decant and serve lightly chilled.

Boplaas Family Vineyards

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