

Boplaas Cape Vintage Reserve Port 2008

The '08 vintage is concentrated and viscous – dense dark fruit, with cassis and chocolate nuances on the palate. Peppery and grip from firm yet ripe tannins with integrated spirit. Delicious now but should only be broached 5+ years hence, when it will have gained additional complexity.

This massively complex wine should be accompanied by a fine selection of cheeses, cured meats, nuts and dried fruits, and fine coffee and cigars. However, it can be paired with hearty traditional fare such as Karoo lamb “potjies”, Springbok pie, Eland fillet and coq au vin – substituting the chicken with Guinea fowl or Cape Francolin and using Touriga Nacional as the vin!

variety : Touriga Nacional | 80% Touriga Nacional , 18% Tinta Barocca

winery : Boplaas Family Vineyards

winemaker : .

wine of origin : Calitzdorp

analysis : alc : 18.80 % vol rs : 90.0 g/l pH : 3.7 ta : 5.8 g/l

type : Fortified **style :** Sweet **body :** Full

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

2025 SA Terroir Awards - Best Port Wine

ageing : Drink now through 2050

about the harvest: Harvest the grapes at 26°B with a yield of 5 ton/ha. Young Touriga Nacional Vines planted in '97 and Old Tinta Barocca Vines planted in '68.

Very concentrated. Better than the 2007. The port has beautiful ripe rich tannins, lots of fruit and lingering aftertaste. Only 260 cases made.



Boplaas Family Vineyards

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