

## Boplaas Touriga Nacional 2024

This accessible, medium-bodied Touriga Nacional showcases the variety's heady aromatics with ripe black plum, kirsch, vibrant five spice, fynbos and notes of coco nib and charcuterie on the palate. The tannins are firm, but yielding offering years of enjoyment ahead.

A perfect partner to hearty country cuisine – venison pie, slow roast lamb or warming casseroles; traditional Portuguese fare; fine mature cheese and charcuterie or simply enjoyed around the fireside with friends and family. In warmer climes this wine can be enjoyed lightly chilled and in good company enjoying another glorious African sunset around the fire. Serve between 16 - 18°C.

**variety :** Touriga Nacional | 100% Touriga Nacional

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux & Carel Nel CWM

**wine of origin :** Calitzdorp

**analysis :** alc : 14.5 % vol   rs : 3.5 g/l   pH : 3.44   ta : 5.3 g/l

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

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

2026 National Wine Challenge - Double Gold

**ageing :** Drink now to through to the next 8 years.

Rightfully regarded as the "King of Portuguese vines"; the hardy Touriga Nacional with its small dark berried bunches, penchant for low-yields and fulsome tannins, enabling thoughtful winemakers the ability to craft powerfully elegant wines possessing incredible longevity. Touriga Nacional is the foundation of the finest fortifieds and some of the world's most exciting wines coming out of Portugal. At Boplaas Touriga is lovingly used for crafting the finest Cape Vintage and Reserve Ports, as well as fine table wines.

**about the harvest :** Harvested by hand in the cool of the morning.

**in the cellar :** Fermented in temperature controlled open top cement ferementers – called *kuipe* in Afrikaans or *lagars* in Portugal – which manual punch downs to gently coax optimum flavour and colour extraction from the grape skins, while maintaining the bold aromatics. The wine is barrel matured in 3rd and 4th fill French oak barrels for 10 months prior to bottling with a light filtration.



### Boplaas Family Vineyards

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