



BOPLAAS

BOPLAAS CAPE PORTUGUESE WHITE BLEND 2017

The third vintage of an innovative white blend consisting of Verdehlo – an exotic Portuguese variety; and the perennially popular Sauvignon Blanc and Chardonnay.

Harvested by hand in the cool of the morning and fermented in temperature controlled stainless steel tanks to maintain the exotic fruit flavours and crisp acidity of this blended dry white wine. Verdehlo's intense citrus, pineapple and pear aromatics combine with the tropical fruit flavours of Sauvignon Blanc and Chardonnay's apple and crisp acidity.

Hand-harvested in the cool of the morning, crushed & gently pressed, followed by a cool fermentation in stainless steel, prior to blending and bottling.

Tasting notes

This aromatic lighter bodied wine with its combination of tropical fruit flavours, citrus, yellow pear, granny smith apple, lemon grass and crisp acidity.

Serving suggestions

This wine make an ideal aperitif or partner to fresh seafood – grilled cob, deep-fried calamari or agenerous paella; aromatic Asian dishes; a Sunday roast chicken; grilled peri-peri chicken or causal *al fresco* dining

Enjoy chilled, in good company & enjoying another glorious African sunset.

Wine analysis

Wine of origin:	Calitzdorp	
Cultivars:	Verdehlo (50%); Chardonnay (27%); Sauvignon Blanc (23%)	
Total Acid:	5,7 g/l	pH: 3,61
Residual sugar:	3,3 g/l	Alcohol: 13%
Wood aging:	None	
Maturation potential:	Drink now	

