



# BOPLAAS

## BOPLAAS CAPE VINTAGE RESERVE PORT 2014

The 2015 Boplaas Cape Vintage Reserve continues the Nel's heritage of crafting the very finest Cape fortifieds utilising Portuguese varietals, traditional vinification methods and remaining true to style to create a wine which will offer decades of enjoyment.

Crafted from four old vine Portuguese varietals, hand harvested at optimal ripeness and fermented in lagars with intense manual pigeage to extract optimal flavour, colour & tannins prior to fortification with wine spirit and matured for two years in old large format French oak barrels before bottling unfinned and unfiltered.

### *Tasting notes*

An inky black wine with hints of fiery garnet on the rim; with a bouquet of crushed black berry, tart cranberry, kirsch and purple plums with bright all-spice top notes intermingled by fynbos and savoury undercurrents. The bouquet unfurls onto a bold palate with liquorice, red fruits and cocoa hints to the dry finish. Time will temper the fiery fruity exuberance of youth, slowly unfurling the complexities of this fine Cape Fortifieds.

### *Serving suggestions*

Buxomly spiced, full fruited and tannic in its youth, this wine is artfully crafted for decades of development in bottle – if you wish to enjoy it in its youth, best decant and company with earthy rustic dishes, braised meat dishes, venison, fine hard cheeses, *charcuterie*, tapas and a selection of nuts, dried fruits or succulently sweet green figs. Alternately, cellar carefully and revel in the evolution of this testament to an unwavering dedication to crafting the finest Cape fortified.

### *Wine analysis*

Wine of origin:	Western Cape		
Cultivars:	Touriga Nacional (60%); Tinta Barocca (8%) Souzao (2%); Touriga Franca (30%)		
Total Acid:	5.4 g/l	pH:	3.6
Residual sugar:	89.2 g/l	Alcohol:	19.44
Wood aging:	12 months in Portuguese "Pipes"		
Maturation potential:	Drink now through 2050		

### *Awards*

Gold @ Michealangelos 2017

