



BOPLAAS

BOPLAAS FAMILY RESERVE RING OF ROCKS 2015

The *Ring of Rocks* is named in honour of the ancient agrarians who built stone circles in order to determine the changing of the seasons which in turn determined the crop cycles and their very way of life. A wine released only in exceptional vintages and in limited quantities, Boplaas's Family Reserve showcases the family's wine making diversity, heritage & exceptional vineyards of the Cape.

Due to vintage conditions and a desire to showcase the diversity of the Portuguese varieties, the 2013 Ring of Rocks marks a brief departure from the standard Touriga Nacional led blend with Cabernet Sauvignon and Merlot, with this wine now combining familiar Tinta Barocca with the extremely rare and scarce Touriga Francesa.

The hand harvested fruit for this wine originates from two different vineyard plots within close proximity to False Bay - the Touriga Francesa (Franca) from old gnarled bush vines planted on poor duplex soils rich in *ferricrete* (*iron stone / koffieklip*); while the Tinta Barocca originates from a decade old trellised vines planted on highly decomposed granitic soils.

Harvested in the cool pre-dawn hours, transported to Boplaas & fermented in temperature controlled open top cement fermenters – 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 maximum aromatics and allowing unwanted phenols to blow-off. Blended prior to malo-lactic fermentation and matured in a combination of 300ℓ and 500ℓ, 1st and 2nd fill fine grained French oak barrels for 14 months prior to bottling unfiltered and unfiltered. The 2015 vintage yielded 2400L.

Tasting notes

Luminous maroon with purple centre, brimming with a combination of ripe black plums, red cherry, bramble jam, black and red hedgerow fruits, black olive tapenade, *fybos* and undercurrents of crushed coco nib, *mint thins* and wood spice. The bouquet is slightly shy and tannins, although fine are as yet still grippy, indicating that a few years of careful cellaring or decanting in its youth is advisable.

Serving suggestions

A perfect partner to hearty country fare – roast rack of spring lamb with roast root vegetables, springbok pie, beef Wellington, char-grilled sirloin with Hollandaise, fine mature cheese and charcuterie or simply enjoyed in good company.

In warmer climates this wine can be enjoyed lightly chilled & decanting is advised.

Wine analysis

Wine of origin:	Calitzdorp / Stellenbosch		
Cultivars:	Tinta Barocca; Touriga Nacional; Touriga Francesca		
Total Acid:	5.3 g/l	pH:	3.7
Residual sugar:	3.1 g/l	Alcohol:	14.3 %
Wood aging:	14 months in new & 2 nd fill French Oak barrels		