



# BOPLAAS

## BOPLAAS FAMILY RESERVE GAMKA 2015

The Khoisan tribe named the river, originating in the Great Karoo and carving its way through the mighty Swartberg range, the Gamka or "lion" - quite possibly due to the fact that when in flood, this usually placid river, literally roars through ravines (klowe in Afrikaans) and savagely bursts its banks sweeping away anything in its path. The Gamka has been the life-blood of our part of the Klein Karoo since the Nel family settled here in the mid 1800's and its waters are still harnessed today to cultivate crops, provide water for man and beast, as well ensuring we can tend vines to craft wines.

Owner, Carel Nel's personal blend crafted from two low yielding old vine Portuguese varieties & rounded out with fulsome Shiraz. This second vintage continues the course set by the trailblazing maiden vintage of showcasing the very best of the Cape's rare Portuguese varieties in a wine with class, elegance and longevity.

Bright garnet red wine billowing from the glass with black hedgerow fruits, tart cranberry, ripe plum notes, spice, and *fynbos*. The fruit buttressed by fine oak tannins on the savoury palate with hints of *fynbos*, *charcuterie* and bacon fat rounding out the wine. This wine only reveals its true underpinnings with time in the glass and tempts one to return for more. Confidently cellar for the next halfdecade or more, decant in its youth and accompany by hearty rustic fare to fully enjoy this fine table wine.

### ***Anorak facts***

Vinification: Hand harvested old vine Touriga Nacional and Tinta Barocca fermented in traditional lagars / open-top cement fermenters with manual pigeage, matured in new French oak barrels and bottled unfiltered. The Shiraz component originates from trellised Stellenbosch vines, fermented in tank with intense pump-overs to extract maximum flavour, colour and tannin and resultant wine matured in a combination of French & American oak barrels prior to blending.

### ***Wine analysis***

|                       |  |          |        |
|-----------------------|--|----------|--------|
| Wine of origin:       | Calitzdorp, Stellenbosch                                     |          |        |
| Cultivars:            | Shiraz (36%),<br>Touriga Nacional (39%), Tinta Barocca (25%) |          |        |
| Total Acid:           | 5.5 g/l  | pH:      | 3.81   |
| Residual sugar:       | 3.8 g/l  | Alcohol: | 14.5 % |
| Wood aging:           | 16 months in new French Oak barrels                          |          |        |
| Maturation potential: | Drink now to 2032  |          |        |

### ***Wine analysis***

Top 10 Red Wine @ Cape Port & Wine Challenge 2017  
Double Gold @ SA Top 100  
91 Points Tim Atkin (2017)  
Double Gold @ Michelangelo (2017)

