



BOPLAAS

BOPLAAS CAPE RUBY PORT NV

Boplaas Cape Ports wines are crafted much the same way as the lauded Ports of the Douro Valley – utilizing full-ripe Portuguese varietals fermented in traditional open fermenters, known as lagares, with intense manual pigeage; fortifying at the correct moment with the finest grape spirit and maturing in barrel for the appropriate length of time according to the style, prior to meticulous blending and bottling lightly filtered to ensure the very best wine for your enjoyment.

Select Touriga Nacional and Tinta Barocca is hand harvested, fermented and fortified in small lagares, barrel matured in large seasoned oak barrels for a period of at least 12 months, to craft this fruit forward style of Cape Ruby.

Tasting notes

Bright red-purple coloured wine with crimson tinge at the rim; while the bouquet abounds with ripe plum, black hedgerow fruits, kirsch, sweet apricot, subtle spice and hints of fynbos. The palate is full of sweet plum, kirsch, prune and black berry flavours with mulling spices and smooth tannins. This wine exhibits a deft balance between ripe fruit flavours, supple tannins, spice and hints of oak that make it such a versatile, approachable and enjoyable style of Cape Ports wine.

Serving suggestions

This fruit forward Cape Ruby can be served as an aperitif, digestive or partner to decadent desserts, but this wine partners equally well with mature cheeses, char-cuterie, venison, mildly spicy Indian and Cape Malay cuisine, roast lamb, dark chocolates or any full flavoured dishes of your liking. For best results serve slightly chilled at 14 - 16 °C or cooler in warmer climes, and serve in a red wine glass. Alternatively enjoy as a mixer in cocktails or serve “on the rocks”.

Wine analysis

Wine of origin:	Calitzdorp		
Cultivars:	Tinta Barocca (70%); Touriga Nacional (20%); Souzao (10%)		
Total Acid:	5.5 g/l	pH:	3.87
Residual sugar:	88.4 g/l	Alcohol:	17.22%
Wood aging:	6 months in Portuguese “Pipes”		
Maturation potential:	Drink now through next 5 years		

Awards

Best Cape Ruby @ Cape Port & Wine Challenge 2017
4 Stars Platter Wine Guide

