



BOPLAAS

BOPLAAS TINTA CHOCOLAT 2016

Crafted in a modern New World style - with full fruit flavours, smooth tannins and well-balanced oak - to capture Tinta Barocca's unique aromatic and flavour profile. Fruit was sourced from selected low-yield Tinta Barocca vineyards, hand harvest early March at optimum ripeness and fermented in traditional open fermentation vessels (lagares) with manual pigeage every 4 hours over the 5 day ferment period.

Tasting notes

Dark crimson coloured wine with a bright purple rim. Ripe plum, sweet black cherry, charred oak, mocha and cocoa flavours leap forth from the glass, while the opulent palate is a combination of juicy black plum, cherry, sweet bramble, roast coffee beans, dark chocolate and spice notes. Highly aromatic and flavour some, the wine is well-balanced, displaying deft oaking and is exceptional drinkable.

Serving suggestions

Tinta Barocca originates from the "wild" Douro valley and the Boplaas Tinta Chocolat is a perfect companion to full-flavoured dishes - such as ostrich fillet, springbok pie, home-made beef burger topped with caramelized onions and mature cheese, vegetable lasagne, hearty tomato based pasta dishes or your favourite pizza. Alternatively enjoy a glass of Tinta Chocolat as an aperitif with friends or whenever the mood prevails. For best results decant prior to serving at room temperature (16 - 18 C) or slightly chilled in warmer climate.

Wine analyses

Wine of origin:	Western Cape		
Cultivars:	Tinta Barocca (100%)		
Total Acid:	5.4 g/l	pH:	3.71
Residual sugar:	4.0 g/l	Alcohol:	14.29 %
Wood aging:	12 months in old French Oak barrels		
Maturation potential:	Drink now through 2021		

Awards

