

Boschendal Brut 1996

The length of time on the lees contributed to the typical yeasty bouquet and biscuit aroma. Golden in hue, with a mouthfilling mousse and delicately dry palate, the wine has a lingering aftertaste. Refreshing on its own, it will add sparkle to any occasion. Enjoy with pate, smoked salmon, oysters and poultry.

variety : Pinot Noir | 60% Pino Noir, 40% Chardonnay
winery : Boschendal Estate
winemaker : JC Bekker
wine of origin : Coastal
analysis : alc : 12.08 % vol rs : 7.7 g/l pH : 3.17 ta : 7.2 g/l
type : Sparkling
pack : Bottle **closure :** Cork



ageing : It will age well for up to five years after degorgement (the date shown on the label).

in the vineyard : Spur-pruning and the removal of excess shoot-growth ensured that only the best-developed shoots per spur were left on the vine. To shield the grapes from direct sun, no leaves were removed from the canopy. This resulted in concentrated flavour and acid retention in the berries.

about the harvest: Grapes were harvested in the cool of the early morning.

in the cellar : A blend of 50% Pinot Noir and 50% Chardonnay. Grapes from selected vineyards include 18-year-old Pinot Noir vines planted in the shadow of the Simonsberg mountain and older Chardonnay clones, specifically reserved for sparkling wine.

The juice was extracted by careful whole-bunch pressing, with the cuvée separated from the premi re taille in the traditional Cap Classique method. Cool fermentation and skilful blending brought complexity and creaminess. After the second fermentation, the wine spent five years on the lees.

Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com