

Boschendal La Grande Pavillion Brut Rosé NV

Exceptionally pleasing on the eye as well as the palate, Le Grande Pavillon Brut Rosé sparkles with versatility, making it ideal for enjoying on its own or in a bubbly and al fresco environment along with seafood, summer salads and chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Boschendal Estate

winemaker : James Farquharson

wine of origin : Coastal Region

analysis : alc : 12.6 % vol rs : 7.5 g/l pH : 3.32 ta : 7.74 g/l

type : Sparkling

pack : Bottle **closure :** Cork

in the vineyard : A variety of red cultivars and a small amount of Chardonnay grapes were selected from Boschendal's finest vineyards and harvested early at lower sugar levels to achieve the bracing freshness required for the making of base wine for a classical Méthode Cap Classique.

in the cellar : After pressing the red grapes, the juice was bled-off immediately and blended with 15% Chardonnay wine. The result was a unique sunset salmon hue in the base wine.

The base wine was bottled under crown-cap where it underwent secondary fermentation, the magical process where the Cap Classique's unique bubbles are allowed to develop. The wine was furthermore given 12 months on the lees which allowed it to grow in complexity, adding depth and a pronounced fruit structure complemented by the seductive brisk sparkle. After disgorgement the bottle was closed with natural cork.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com