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Boschendal Grande Cuvée Brut 2008

Fresh green fruit with hints of citrus supported by discreet almond biscotti and broiche typical to classic bottle fermented sparkling wine styles. Extended lees contact gives a full and creamy mouthfeel with elegant minerality, good balance and a seamless finish.

Enjoy chilled at any time of the day with good friends and juicy strawberries, or with freshly sucked oysters and good quality smoked salmon. Also delicious with duck liver paté and creamy chicken dishes.



variety : Chardonnay | 54% Chardonnay, 46% Pinot Noir
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Franschoek
analysis : **alc :** 12.5 % vol **rs :** 7.3 g/l **ta :** 6.9 g/l
type : Sparkling **style :** Off Dry
pack : Bottle **closure :** Cork

Effervescents du Monde 2012 - Silver Medal
Veritas Wine Awards 2012 - Bronze Medal
Old Mutual Trophy Wine Show 2012 - Bronze Medal
International Wine Challenge 2012 - Bronze Medal
Decanter World Wine Awards 2012 - Bronze Medal
Top 100 SA Wines 2012 - Status
Veritas Awards 2011 - Double Gold
Amorim Cork Cap Classique Challenge 2011 - Best Vintage
International Wine Challenge 2011 - Silver Medal
Classic Wine Trophy 2011: Sparkling Wines - Silver Medal
John Platter 2010 - 4 stars
Monde Selection Belgium 2010 - Gold
Wineland magazine's Watterwyn - 4½ star MCC amongst the top performing wines of 2010

in the vineyard : Top quality Méthode Cap Classique can only be made from grapes cultivated in meticulously maintained vineyards. Two weeks prior to harvesting our Pinot Noir and Chardonnay vineyards, the leaves between bunches were removed taking care not to expose any grapes to harsh direct sun. This resulted in better aeration in the bunch zone, whilst ensuring the berries retained their vibrant flavours.

about the harvest: The grapes were hand picked in the cool dawn and placed in small lug boxes to ensure fruit was not damaged during transportation to the cellar.

in the cellar : After harvesting, the grapes were then whole bunch pressed separately. Selected premium quality juice was used, with only the first 500L per ton of grapes extracted for this fine wine.

Vinification
The juice was cold-settled for 48 hours to maintain its bracing complexity, after which the clear juice was racked from the lees and fermented at 16° C. With fermentation complete, the tank was filled and left on the primary lees up until blending to extract additional dimensions in flavour. The premium Pinot Noir and Chardonnay base wines are then selected as components of this harmonious blend with the final base wine stabilized and filtered.

The magic of the MCC bubble transpired during the 2nd fermentation of the wine that occurred in the bottle. The sugar level of the wine was adjusted to 24g/l followed by the addition of the 'liqueur de tirage' (part of the wine blend that contains the yeast needed to activate the 2nd fermentation in the bottle). This resulted in the very fine delicate mousse that our Méthode Cap Classique is so well known for. Extended maturation on the lees for 24 months followed. After 'disgorgement' (removal of the lees) and 'dosage' (addition of base wine and sugar) the final Boschendal Grande

Cuvée Brut was released.

Boschendal Estate

Franschhoek

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