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Boschendal Grande Cuvée Brut 2009

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 : Pinot Noir | 51% Pinot Noir, 49% Chardonnay
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 8.0 g/l **pH :** 3.32 **ta :** 6.4 g/l
type : Sparkling **style :** Off Dry
pack : Bottle **size :** 750ml **closure :** Cork

2013 International Wine and Spirit Competition - Silver
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 Methode Cap Classique can only be made from grapes cultivated in meticulously maintained vineyards. Two weeks prior to harvest leaves were removed between bunches within the canopy, taking care that grapes were exposed to direct sun in the process. The resulted in better aeration in the bunch zone and ensured flavour retention in the berries.

about the harvest: The grapes were harvested early at lower sugar levels to achieve the bracing freshness required for the making of base wine for a classical Methode Cap Classique. Grapes were hand picked in the cool dawn and placed in small lug boxes to ensure the fruit is not damaged during transportation to the cellar.

in the cellar :
Grapes were then whole bunched pressed separately. Only premium quality juice is used, which means that only the first 500 litres per ton are extracted for this fine wine.

The juice was cold settled for 48 hours. The clear juice was then racked from the lees and fermented at 16°C. With fermentation complete, the tank is filled and left on the primary lees up until blending. The premium Pinot Noir and Chardonnay base wines are then selected to become part of this harmonious blend. The final base wine is then stabilized and filtered. The magic of the MCC bubble transpires during the 2nd fermentation of the wine that occurs in the bottle. The sugar level of the wine is adjusted to 24 g/l followed by the additional 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 a very fine mousse that our Methode Cap Classique is so well known for. After disorgement (removal of the lees) and 'dosage' (addition of base wine and sugar) the final Boschendal Grande Cuvee Brut was released.

Boschendal Estate

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