

## Jean le Long Prestige Cuvée 2007

Pale gold with a flourish of tiny bubbles exploding with enticing lemon cream, pink grapefruit and discreet almond biscotti aromas that carry through to an intricate palate detailed with a tight core of lemon and orange zest, rich roast nuts and flattering minerality finishing with extraordinary length and freshness.

**variety** : Chardonnay | 100% Chardonnay  
**winery** : Boschendal Estate  
**winemaker** : Lizelle Gerber  
**wine of origin** : Western Cape  
**analysis** : alc : 12.0 % vol   rs : 1.7 g/l   pH : 3.30   ta : 7.8 g/l  
**type** : Sparkling   **style** : Dry   **taste** : Mineral  
**pack** : Bottle   **size** : 750ml   **closure** : Cork

Tim Atkin 2017 Report  
Vintage: 2007  
Result: 94 Points

2017 Old Mutual Trophy Wine Show  
Vintage: 200417  
Result: Gold

**in the vineyard** : The chardonnay for this cuvée is exclusively selected from cooler climate vineyards. Harvest commenced early at lower sugar levels to achieve the desired natural freshness for the making of pristine base wine in the classical Méthode Cap Classique style.

**about the harvest**: 2007 was a fantastic vintage for base wines with chardonnay ripening slowly and resulting in flavourful grapes with good natural acidity.

**in the cellar** : Grapes were whole bunch pressed in separate lots, with only the first 500 litres per ton of the best juice extracted. After cold settling for 48 hours, the clear juice was then racked from the lees and fermented at 16°C. With first fermentation complete, the tank was filled and left on the primary lees up until blending. Only the best quality chardonnay components were selected for the final blend of the base wine that was then stabilized and filtered. The sugar level of the wine was adjusted to 24g/l followed by the addition of the 'liqueur de tirage' (yeast) for the second fermentation in the bottle where the magic of the MCC bubble transpires. Extended maturation of 60 months on the lees followed by a further year on the cork was allowed. Low dosage allows for the natural character of the base wine to shine.

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 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 a very fine mousse that our Méthode Cap Classique is so well known for. Extended maturation in the bottle of 36 months followed. After disgorgement (removal of the lees) and 'dosage' (addition of base wine and sugar) the final Boschendal Grande Cuvée Brut was released.



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