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Boschendal Brut Chardonnay Pinot Noir NV

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precedes a soft explosion of zesty lemon and orange peel that finishes with appealing length and freshness. Maturation on the lees provides a well rounded creamy mouth-feel with detectable minerality, good balance and a seamless finish.

Enjoy well chilled as a rewarding social sipper or riveting aperitif at all occasions. A natural affinity to strawberries and delicious with almost any shellfish or seafood or sushi.

variety : Chardonnay | 61% Chardonnay, 39% Pinot Noir
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Western Cape
analysis : **alc :** 12.0 % vol **rs :** 8.0 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Cap_Classique **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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about the harvest: Harvest began early at lower sugar levels to achieve bracing natural freshness required for the making of great base wines in classic Méthode Cap Classique style. Grapes were hand-picked in the cool dawn and placed in small lug boxes for gentlest handling in transportation to the cellar.

in the cellar : All grapes were whole bunch pressed in separate lots. Only the first 500 litres per ton of the juice was extracted before being cold settled for 48 hours. The clear juice was then 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. The final blend of the base wine was then stabilized and filtered.

The sugar level of the wine was adjusted to 24 g/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. This resulted in the very fine mousse that our Méthode Cap Classique is so well known for. A minimum of 12 months maturation on the lees in the bottle followed, before disgorgement and dosage.

Boschendal Estate

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