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Boschendal Brut NV

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing length and freshness. Maturation on the lees provides a well-rounded, creamy mouth-feel with mouthwatering minerality, good balance and a seamless finish.

Enjoy well chilled as on its own or as the perfect partner for panko-crusted prawns with lemon-garlic aioli, or gourmet mac and cheese with parmesan and pancetta or fresh oysters



variety : Chardonnay | 58% Chardonnay; 41% Pinot Noir; 1% Pinotage
winery : Boschendal Estate
winemaker : Danielle Coetsee
wine of origin : Western Cape
analysis : **alc :** 12.0 % vol **rs :** 9.0 g/l **pH :** 3.2 **ta :** 6.85 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2025 Mundus Vini - Gold
2024 Tim Atkin SA Special Report - 90 Points

about the harvest: Harvest began early in the season at lower sugar levels to achieve the mouthwatering natural freshness required for the making of great base wines in classic Méthode Cap Classique style. Grapes were handpicked in the cool dawn before the rush of day, lovingly quality sorted for any impurities and placed in small lug boxes for gentlest handling in transportation to the cellar.

in the cellar : The long labour of love that is the making of this premium MCC begins with a whole-bunch press in separate lots to capture all the grapes' natural flavours. Only the finest free-run juice was used for fermentation. Upon completion, the tank was filled and left on the primary lees until blending for extra flavour and dimension. 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 mesmerizing 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 to build extra complexity and character before release.

Boschendal Estate

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