

## Boschendal MCC Brut Rosé NV

This Brut Rosé captivates with its delicate pale pink colour and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavours.

Indulgent enjoyed on its own or with an eclectic range of delicious dishes, like smoked salmon salads, brie and prosciutto pizza or creamy choux éclairs for a sweet indulgence.

**variety :** Pinot Noir | Pinot Noir, Chardonnay, Pinotage

**winery :** Boschendal Estate

**winemaker :** Danielle Jacobs

**wine of origin :** Coastal Region

**analysis :** alc : 12.5 % vol   rs : 10.0 g/l   pH : 3.5   ta : 5.8 g/l

**type :** Cap Classique   **style :** Dry   **body :** Full   **taste :** Fruity

**pack :** Bottle   **size :** 750ml   **closure :** Cork

2023 Decanter Award - Bronze

2021 Michelangelo International Wine & Spirits Awards - Gold

**in the vineyard :** Pinotage, the offspring of Pinot Noir, was carefully selected to complement the elegant structure of Pinot Noir and Chardonnay with luscious fruit. Grapes were selected from Boschendal's finest vineyards and harvested in the crisp, quiet hours before dawn at the perfect sugar levels to achieve the mouthwatering freshness required for the making of base wine for a classical Méthode Cap Classique.

**about the harvest:** Harvest was done early at lower sugar levels to achieve the bracing freshness required for the making of base wine for a classical Méthode Cap Classique.

**in the cellar :** The long labour of love that is the making of this premium MCC begins with careful quality sorting of the berries on arrival at the cellar. After a session of skin contact the juice of the red grapes was blended with the Chardonnay wine. The result was a unique sunset blush colour in the base wine. The base wine was bottled under crown-cap where it underwent secondary fermentation, the magical process where the Cap Classique's seemingly neverending stream of fine bubbles are allowed to develop. The wine was then given 12 months on the lees which allowed it to grow in complexity, adding depth and succulent, defined fruit complemented by the seductive brisk sparkle.



### Boschendal Estate

Franschhoek

021 001 3150

[www.boschendalwines.com](http://www.boschendalwines.com)