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Boschendal Grande Cuvée Brut 2013

Fresh green apple and hints of citrus supported by discreet almond biscotti and brioche typical to classic bottle fermented sparkling wine style. Extended lees contact gives a full and creamy mouth feel with elegant minerality, good balance and a seamless finish.

Enjoy chilled at any time of the day with good friends and good quality smoked salmon. Also excellent with a cream cheese and chive breakfast.



variety : Pinot Noir | 61%Pinot Noir, 39% Chardonnay
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Elgin
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 :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

Tim Atkin 2018 Report
Vintage 2016
Results: 92 Points

IWSC 2017
Vintage: 2013
Award: Gold

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 classic Méthode Cap Classique. Grapes were handpicked in the cool dawn and placed in small lug boxes to ensure the fruit was not damaged during transportation to the cellar.

in the cellar : Grapes were whole-bunch pressed separately. Only premium quality juice was used, which means that only the first 500 litres per ton were extracted for this beautiful wine.

The juice was cold settled for 48 hours. The clear juice was 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 premium Pinot Noir and Chardonnay base wines were then selected to become part of this harmonious blend. The final base wine was then stabilised and filtered.

The sugar level of the wine was adjusted to 24 g/l followed by the addition of the liqueur de tirage - part of the wine blend that contains the yeast - activating the second fermentation in the bottle and the magic behind the MCC bubble. This resulted in the very fine mousse that our Méthode Cap Classique is so well known for. The wine then matured on the lees for at least 36 months before it was disgorged.

Boschendal Estate

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