

Boschendal Luxe Nectar NV

A flourish of delicate bubbles brings forth the decadent crème brulee and almond Biscotti deliciousness, balanced with alluring lemon cream and orange peel to finish with vibrant freshness and length. Maturation on the lees provides a well-rounded creamy mouth-feel with appetizing minerality, good balance and a seamless finish. Enjoy well chilled as a glamorous touch to any occasion. The hint of sweetness in this Cap Classique makes it the perfect match for aromatic curries such as Indian butter chicken, or decadent delights such as sticky honey nougat or pecan pie with good vanilla ice cream.

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 42 g/l pH : 3.18 ta : 68 g/l

type : Cap_Classique **style** : Dry **body** : Full **taste** : Fruity

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

ageing : Enjoy well chilled as a glamorous touch to any occasion.

about the harvest: The long journey of making this seductive, refined Cap Classique starts with the finest, perfectly ripe grapes that are hand-picked in the fresh, early morning hours and lovingly quality sorted for any impurities.

in the cellar : Boschendal Cap Classiques are carefully created from grapes which are whole bunch pressed in separate lots. Only purest free run juice is used for fermentation and upon completion, the tank was filled and left on the primary lees up until blending for extra flavour and dimension. To ensure absolute clarity and finesse, 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 elegant 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, before disgorgement and dosage to lift the sweetness to an elegant and seductive 35g/l.



Boschendal Estate

Franschhoek

021 001 3150

www.boschendalwines.com