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Boschendal Jean Le Long Prestige Cuvee 2008

The seductive pale gold colour, with a flourish of tiny bubbles, capture the imagination immediately, followed by enticing lemon cream, beeswax, pink grapefruit and toasty brioche aromas that persist onto an intricate palate. Here the beautiful citrus core of lemon and orange zest opens up, along with rich roast nuts and flattering minerality finishing with extraordinary length and freshness.

The complex citrus flavours of this wine and its tinge of salty minerality will make you salivate for a culinary compliment. Try it with rich seafood such as seared scallops, grilled lobster and seafood risotto. Also goes well with terrines, jambon and aged hard cheeses.

variety : Chardonnay | 100% Chardonnay
winery : Boschendal Estate
winemaker : Lizelle Gerber
wine of origin : Coastal Region
analysis : **alc :** 12.5 % vol **rs :** 2.0 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

Tim Atkin 2018 Report
Vintage 2016
Results: 94 Points



in the vineyard : The Chardonnay grapes for this rare cuvée (blend of finest base wines) is exclusively selected from high altitude cooler climate vineyards, which are meticulously tended to for ultra-premium quality. Harvest begins early in the season in the calm, crisp hours before daybreak at lower sugar levels to achieve the desired natural freshness and balance in the fruit for the making of pristine MCC base wine.

in the cellar : The journey to make a truly memorable Cap Classique is long and demanding, requiring exacting patience and commitment from the winemaker. It starts with whole-bunch pressing of the grapes in separate lots, with only the first 500 litres per ton of the best juice extracted. After the first fermentation, the tank was filled and left on the primary lees up until blending. Only the best quality Chardonnay components were selected for the final blend of the base wine that was then stabilised and filtered.

The addition of the 'liqueur de tirage' (yeast) signals the start of the second fermentation in the bottle where the millions of tiny MCC bubbles form that give this style its mesmerising allure. The final phase consists of maturation of 60 months on the lees followed by a further year on the cork, for crystal clear definition of flavours and exceptional complexity.

Boschendal Estate

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