

## Boschendal Brut 1999

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The Brut is a classic bottle-fermented style of wine and the length of time on the lees contributed to the typical yeasty bouquet and biscuit aroma. The wine has a light onion skin hue, with a mouthfilling mousse and delicately dry palate with a lingering aftertaste. This is a full-bodied wine.

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**variety** : Pinot Noir | 50% Pinot Noir, 50% Chardonnay

**winery** : Boschendal Estate

**winemaker** : JC Bekker

**wine of origin** : Coastal

**analysis** : alc : 12.65 % vol   rs : 8.4 g/l   pH : 3.12   ta : 6.1 g/l   fso2 : 13 mg/l

**type** : Sparkling

**pack** : Bottle   **closure** : Cork

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**in the vineyard** : A blend of 50% Pinot Noir and 50% Chardonnay. Grapes from selected vineyards include 21-year-old Pinot Noir vines planted in the shadow of the Simonsberg and older Chardonnay clones, specifically selected for sparkling wine. Spur-pruning and the removal of excess shoot- growth ensured that only the best-developed shoots per spur were left on the vine. To shield the grapes from direct sun, no leaves were removed from the canopy. This resulted in concentrated flavour and acid retention in the berries.

**about the harvest**: Grapes were harvested in the cool of the early morning.

**in the cellar** : The juice was extracted by careful whole-bunch pressing, with the cuvée separated from the première taille in the traditional method. Cool fermentation and skilful blending brought complexity and creaminess. After the second fermentation, the wine spent three years on the lees.

### Boschendal Estate

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