

Boschendal Le Grand Pavillon Brut Rosé NV

Exceptionally pleasing on the eye as well as the palate, Le Grande Pavillon Brut Rosé sparkles with versatility, making it ideal for enjoying on its own or in a bubbly and al fresco environment along with seafood, summer salads and chicken dishes.

variety : 0 | A variety of red cultivars and a small amount of Chardonnay grapes.

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin :

analysis : alc : 12.6 % vol rs : 7.5 g/l pH : 3.32 ta : 7.74 g/l

type : Sparkling **style** : Off Dry

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

Michelangelo International Wine Awards 2013 - Silver
Effervescents du Monde 2012 Top 10 Sparkling Wine
Veritas Wine Awards 2012 - Bronze Medal
Michelangelo CCL Label International Wine Awards 2012 - Gold
Old Mutual Trophy Wine Show 2012 - Bronze
Effervescents Du Monde 2011 Best Sparkling Wines Competition - Silver Medal

in the vineyard : Vineyard Management

A variety of red cultivars and a small amount of Chardonnay grapes were selected from Boschendal's finest vineyards and harvested early at lower sugar levels to achieve the bracing freshness required for the making of base wine for a classical Méthode Cap Classique.

about the harvest: Grapes were picked into lug boxes in the cool of the early morning.

in the cellar : After pressing the red grapes, the juice was bled-off immediately and blended with 15% Chardonnay wine. The result was a unique sunset salmon hue 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 unique bubbles are allowed to develop. The wine was furthermore given 12 months on the lees which allowed it to grow in complexity, adding depth and a pronounced fruit structure complemented by the seductive brisk sparkle. After disgorgement the bottle was closed with a natural cork.



Boschendal Estate

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