

Cap Classique

BOSCHENDAL MOUNTAIN ROSE BRUT ROSÉ

VINTAGE 2020
ORIGIN Coastal Region
VARIETY Pinot Noir

IN THE VINEYARD

High-altitude Pinot Noir blocks on decomposed-granite terraces drive volume and richness from Stellenbosch and minerality with purity of fruit from the West Coast. This provides naturally firm acidity and delicate red-berry aromatics. Warm Mediterranean days alongside cool southeasterly breezes lock in freshness, while granite shale soils impart linearity and length. Sustainable farming promotes biodiversity and soil health.

IN THE CELLAR

Hand-picked at dawn in early January 2020, only the purest cuvée fraction was retained after whole-bunch pressing. Fermented cool in stainless steel, the base wine was tiraged in Spring 2020 with 60 months on the lees; 36 months being spent sur lattes prior to riddling. Disgorged in Spring 2025, Mountain Rose shows creamy lees texture, ultra-fine mousse and layered autolytic complexity. Named after the beautiful Mountain Rose, or *Protea Nana* (nana in Latin, meaning 'dwarf'), its making ensures the bubbles are small yet persistent, such as the Mountain Rose thriving in the harshest of conditions. A happenstance that the flower also exudes a yeast-like aroma.

WINEMAKER'S TASTING NOTES

Pale sunrise-salmon in hue, the wine opens with lifted notes of strawberry sorbet, raspberry leaf and rooibos tea, underpinned by warm brioche. The palate is defined by laser-bright acidity wrapped in creamy lees, with red-berry purity, blood-orange zest, pink peppercorn spice and a long chalk-lined finish. With a relatively low pH and extended lees ageing, Mountain Rose will evolve beautifully over time, pairing seamlessly with oysters, seared tuna, goat's cheese, wildmushroom arancini – or simply enjoyed at golden-hour picnics.

TECHNICAL ANALYSIS

Alc: 12.71% vol | RS: 1.54 g/l | TA: 7.12 g/l | pH: 3.19



BOSCHENDAL
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A TIMELESS ICON OF CAPE WINEMAKING

Boschendal's beautiful bottle-fermented bubbles liberate the vibrancy and energy of the farm. With an array of six variations across styles, this range is crafted from classic varieties in the time honoured traditional method. With extended lees contact for opulence and texture – without compromising inherent vibrant fruit details and natural freshness – every sip is perfection; whatever the occasion.



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