



OVER 340 YEARS OF MASTERING A CRAFT

*A rare, extended-lees
Cap Classique from Elgin,
crafted from Pinot Noir and
Chardonnay and shaped by
cool-climate precision, patient
bottle maturation and the
quiet mastery of time.*



BOSCHENDAL
FOUNDED 1685



CAP CLASSIQUE

BOSCHENDAL GRANDE CUVÉE VINTAGE BRUT

VINTAGE: 2021

WINE OF ORIGIN: Elgin

VARIETIES: 59% Pinot Noir & 41% Chardonnay

Boschendal Grande Cuvée 2021 is an exceptional Cap Classique from Elgin. With extended lees ageing and only 2,418 bottles produced, it reflects the elegance, freshness and mineral tension of one of the Cape's most distinguished cool-climate origins.

IN THE VINEYARD

Grande Cuvée is crafted from two of Boschendal's most prestigious Elgin vineyard sites, selected for their altitude, cool-climate precision and ability to produce base wines of exceptional freshness and finesse. One vineyard lies at 225m above sea level, while the other reaches 390m, giving the fruit a long, measured ripening period and preserving the natural acidity essential to great Cap Classique.

Elgin's elevated sites, cool conditions and moderated day-night temperature shifts allow flavour to build slowly while retaining clarity, tension and brightness. Shale soils contribute to the mineral line and structural elegance that define the wine's cool-climate expression. The grapes are harvested early at lower sugar levels to capture bracing freshness, then handpicked in the cool dawn and placed into small lug boxes to protect the integrity of the bunches on their journey to the cellar.

IN THE CELLAR

This expressive Cap Classique is vinified entirely in stainless steel to preserve purity, precision and the cool-climate character of Elgin. The grapes are whole-bunch pressed, with only premium cuvée juice selected, representing the first 500 litres per ton and capturing the most delicate, refined fraction of the press.

The juice is cold settled for 48 hours before the clear juice is racked from the lees and fermented at 16°C. Once fermentation is complete, the tanks are filled and the base wines remain on their primary lees until blending, building subtle texture and complexity while retaining freshness. The

finest Pinot Noir and Chardonnay base wines are then selected for the final blend of 59% Pinot Noir and 41% Chardonnay.

After stabilisation and filtration, liqueur de tirage is added to initiate the second fermentation in bottle, creating the fine, persistent mousse that defines Boschendal Cap Classique. Extended lees ageing of 70 months brings depth, creaminess and quiet complexity, while the Elgin origin preserves the wine's freshness, mineral tension and elegant line.

WINEMAKER'S TASTING NOTES

Fresh green apple and delicate citrus notes lead with precision, layered by discreet almond biscotti and brioche characters shaped through classic bottle fermentation. Extended lees brings depth and a full, creamy mouthfeel, carried by elegant minerality, fine balance and a seamless, composed finish.

With only 2 418 bottles produced, the 2021 Grande Cuvée is a rare expression of Boschendal's Cap Classique craft, where cool-climate Elgin fruit and time on lees meet in quiet precision.

TECHNICAL ANALYSIS

Alc: 12.86% vol | RS: 2.19 g/l
TA: 7.66 g/l | pH: 3.14

FOOD MATCHES

Beautiful with oysters, smoked salmon, scallops, sushi, soft cheeses and classic breakfast dishes with cream cheese and chives.

