

Exceptional

ELEGANCE

BOSCHENDAL

MÉTHODE CAP CLASSIQUE

Brut Rosé NV



Vintage: NV

Origin: Western Cape.

Cultivar: Pinot Noir 68%, Chardonnay 27%, Pinotage 5%

In the vineyard:

Pinotage, the offspring of Pinot Noir, was carefully selected to complement the elegant structure of Pinot Noir and Chardonnay with luscious fruit. Grapes were selected from Boschendal's finest vineyards and harvested in the crisp, quiet hours before dawn at the perfect sugar levels to achieve the mouthwatering freshness required for the making of base wine for a classical Méthode Cap Classique.

In the cellar:

The long labour of love that is the making of this premium MCC begins with careful quality sorting of the berries on arrival at the cellar. After a session of skin contact the juice of the red grapes was blended with 27% Chardonnay wine. The result was a unique sunset blush colour 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 seemingly never-ending stream of fine bubbles are allowed to develop. The wine was then given 12 months on the lees which allowed it to grow in complexity, adding depth and succulent, defined fruit complemented by the seductive brisk sparkle.

Winemaker's tasting notes and pairing suggestions:

This Brut Rosé captivates with its delicate pale pink colour and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavours. Indulgent enjoyed on its own or with an eclectic range of delicious dishes, like smoked salmon salads, brie and prosciutto pizza or creamy choux éclairs for a sweet indulgence.

Technical Analysis:

Alcohol 12%

Residual Sugar 8g/l

Total Acid 6.8g/l

pH 3.25

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