



OVER 340 YEARS OF MASTERING A CRAFT

*These bottle-fermented
bubbles express
Boschendal's vibrancy and
energy, crafted from classic
varieties using the traditional
method with extended
lees contact for opulence,
texture and vibrant natural
freshness.*



BOSCHENDAL
FOUNDED 1685



CAP CLASSIQUE

BOSCHENDAL BRUT ROSÉ NV

VINTAGE: NV

WINE OF ORIGIN: Western Cape

VARIETIES: 65% Pinot Noir | 31% Chardonnay | 4% Pinotage

IN THE VINEYARD

Pinot Noir forms the foundation of this Brut Rosé, bringing red-fruited finesse, structure and delicacy. Chardonnay contributes freshness, precision and length, while a small portion of Pinotage adds subtle colour, fruit depth and a distinctly South African nuance.

The grapes are harvested early at carefully judged sugar levels to retain the natural freshness essential to refined Cap Classique. Fruit is hand-picked in the cool of dawn to preserve aromatic purity, acidity and flavour definition at peak ripeness.

Each vineyard component is meticulously selected to ensure balance between red-fruit expression, freshness and structural elegance. This precision in the vineyard lays the foundation for a Brut Rosé defined by poise, fine texture and vibrant fruit.

IN THE CELLAR

In the cellar, the focus is on precision, purity and the careful preservation of delicate red-fruit character. The grapes are handled in separate lots, with gentle pressing used to protect freshness and finesse. The Pinot Noir and Pinotage components are managed with carefully controlled skin contact, drawing just enough colour and flavour to achieve the wine's refined salmon-pink hue without adding weight or harshness.

Only the finest free-run juice is selected for fermentation. Chardonnay is blended in to bring lift, structure and clarity to the cuvée, balancing the red-fruited elegance of Pinot Noir and the

subtle colour contribution of Pinotage.

Once the final base wine is stabilised and filtered, sugar levels are gradually adjusted ahead of the addition of the liqueur de tirage. Secondary fermentation then takes place in bottle, where the fine Cap Classique mousse begins to form.

Maturation on the lees for 18-20 months, well beyond the legal requirement, builds texture, complexity and bead persistence. The wine, in perfect harmony, is then prepared for release. A refined expression shaped through disciplined cellar craft.

WINEMAKER'S TASTING NOTES

Delicate salmon pink in colour, with refined aromas of wild strawberry, raspberry and red cherry, layered with subtle floral notes and a gentle lees-derived creaminess. The palate is fresh and finely balanced, showing bright red berry fruit, elegant texture and a persistent, delicate mousse. The finish is crisp, poised and graceful, with purity of fruit carried by refreshing acidity and fine energy.

TECHNICAL ANALYSIS

Alc: 12 % vol | RS: 8 g/l
TA: 6.8 g/l | pH: 3.25

FOOD MATCHES

Beautiful with smoked salmon, oysters, prawn cocktail, salmon tartare, delicate charcuterie and soft cheeses. Its fine acidity and red-fruited freshness also pair elegantly with duck pâté, prosciutto, berry-led desserts and light pastry-based canapés.

