



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 NV

VINTAGE: NV

WINE OF ORIGIN: Western Cape

VARIETIES: Chardonnay 69% | Pinot Noir 31%

IN THE VINEYARD

Harvested early at lower sugar levels to retain the natural freshness essential to a refined cap classique, with careful timing guided by balance rather than ripeness alone. Grapes are hand-picked in the cool of dawn, preserving aromatics and natural acidity at their peak.

Each bunch is meticulously sorted to ensure only the highest quality fruit is selected, then placed in small lug boxes to prevent pressure and protect integrity. The fruit is then transported promptly to the cellar, maintaining purity, vibrance and precision from vineyard to press.

IN THE CELLAR

In the cellar, the focus shifts to precision and control. Whole-bunch pressing takes place in separate lots to retain purity, with only the finest free-run juice selected for fermentation. The wine is held on its primary lees until blending, building depth and texture.

Once the final base wine is stabilised and filtered, sugar levels are carefully adjusted ahead of the addition of the liqueur de tirage. A second fermentation follows in bottle, where the fine cap classique mousse begins to form.

Extended maturation on the lees for 18–20 months, well beyond the legal requirement, develops complexity, structure and a persistent, elegant bead. The wine is then prepared for release, ensuring balance and consistency; a considered expression of craft in every bottle.

WINEMAKER'S TASTING NOTES

Pale gold in colour, with lifted aromatics of bright citrus, lemon cream and a subtle almond biscotti note. The palate is layered yet precise, where time on the lees brings a gentle creaminess balanced by fresh, mouthwatering acidity and a fine mineral line. Citrus purity carries through, adding focus and energy.

Well composed and poised, the finish is clean, balanced and enduring.

Enjoy well chilled on its own or paired with freshly shucked oysters, seared scallops, panko-crusted prawns with lemon-garlic aioli, parmesan risotto, sushi and sashimi, or an elegant artisanal cheese board.

TECHNICAL ANALYSIS

Alc: 12 % vol

RS: 7.5 g/l

TA: 7.6 g/l

pH: 3.18

