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The Appellation Series celebrates wines shaped by distinctive terroirs, capturing the vivid character of grape varieties best suited to each region.



BOSCHENDAL
FOUNDED 1685



APPELLATION SERIES

BOSCHENDAL ELGIN PINOT NOIR

VINTAGE: 2025

WINE OF ORIGIN: Elgin

VARIETIES: 100% Pinot Noir

Boschendal Elgin Pinot Noir is a cool-climate expression of one of the most exacting varieties in the world. Grown in the high-lying vineyards of Elgin, this limited-volume wine reflects the precision of its origin: fine-boned, translucent and layered, with the quiet intensity that defines Pinot Noir shaped by patience and restraint.

IN THE VINEYARD

High in the Elgin Valley, this Pinot Noir is cultivated from one of Boschendal's most exacting cool-climate vineyard sites, where altitude, exposure and a long ripening season shape the wine's delicacy, definition and quiet intensity.

The vineyard is rooted in a complex matrix of heavy red clays, Table Mountain sandstone, Bokkeveld shale, Tukulu and silica quartz, with underlying kaolin clay. These varied soils contribute structure, mineral tension and layered site expression, giving the wine its fine-boned character and distinctive Elgin precision.

Yields are kept low at 4–6 t/ha, encouraging concentration while preserving the delicacy and elegance essential to Pinot Noir. Grapes are handpicked in small batches, with bunch sorting carried out in the vineyard to protect integrity before reaching the cellar.

IN THE CELLAR

On arrival at the cellar, the berries are sorted again prior to crushing. The must is cold-soaked on the skins for five to seven days at 8–10°C, allowing gentle colour and flavour extraction before fermentation begins.

Wild yeast fermentation is encouraged at the start, after which a selected Pinot Noir yeast strain is used to complete alcoholic fermentation in small batches. Gentle pump-overs are carried out during the active phase of fermentation, building structure without over-extraction.

Once fermentation is complete, the wine is drained and pressed immediately, with

no post-fermentation skin contact. Only the free-run wine is selected for Elgin Pinot Noir, with no mechanical pressing used. The wine is then transferred to selected French oak barrels, where malolactic fermentation is completed, followed by 12 months' maturation. The final blend is composed from a premium barrel selection: 10% first-fill, 40% second-fill, 40% third-fill and 10% fourth-fill French oak.

WINEMAKER'S TASTING NOTES

Translucent ruby in colour with a youthful strawberry edge. The nose opens with vivid raspberry, cranberry and red cherry, followed by subtle roasted nut, fine oak spice and a delicate savoury thread.

The palate is intricate and finely structured, beginning with a gentle, silken entry before unfolding into wild berry, red cherry and subtle earthy complexity. Fine tannins and measured oak integration bring shape and length, while the cool-climate acidity keeps the wine lifted and precise. Elegant, detailed and quietly powerful.

TECHNICAL ANALYSIS

Alc: 13% vol | RS: 2.05 g/l
TA: 5.24 g/l | pH: 3.42

FOOD MATCHES

Drinking beautifully now, with the potential to develop greater integration and savoury complexity for up to 10 years from vintage.

Best with duck breast, mushroom risotto, seared tuna, herb-roasted chicken, pork fillet, lamb loin, charred aubergine, truffle pasta or aged hard cheeses.

