



OVER 340 YEARS OF MASTERING A CRAFT

Boschendal's Special Cuvée is an expression of effortless elegance: wines crafted for freshness, finesse and refined enjoyment. Distinctive in style and unmistakably Boschendal, this collection celebrates balance, beauty and the art of making every occasion feel considered.



BOSCHENDAL
FOUNDED 1685



SPECIAL CUVÉE

BOSCHENDAL

CHARDONNAY PINOT NOIR

VINTAGE: 2026

WINE OF ORIGIN: Coastal Region

VARIETIES: Chardonnay 68% | Pinot Noir 32%

Boschendal Chardonnay Pinot Noir is a contemporary expression of the estate's pioneering blush-wine heritage. Building on a legacy that helped set Boschendal apart in South Africa's wine story, this signature cuvée unites Chardonnay's brightness and precision with Pinot Noir's delicate red-berry charm. Pale, poised and quietly sophisticated, it is crafted as a still wine of freshness, finesse and exceptional versatility.

IN THE VINEYARD

Chardonnay and Pinot Noir are cultivated in selected Coastal Region vineyards where cool nights during ripening help preserve natural acidity, aromatic clarity and elegant fruit definition. This diurnal range is essential to the style, allowing the grapes to develop flavour while retaining the crisp, finely balanced character that defines the cuvée.

The grapes are harvested in the early morning chill to protect freshness and delicate aromatics from the vineyard to the cellar.

Chardonnay contributes citrus lift, structure and linear precision, while Pinot Noir brings a subtle blush, red-berry nuance and graceful texture.

IN THE CELLAR

After pressing and settling, the Chardonnay component is divided to build both clarity and texture. 80% of the Chardonnay is fermented in stainless steel tanks, preserving its clean citrus line and precise varietal character. The remaining 20% is wood-fermented and left on the lees for eight weeks, adding subtle weight, roundness and a gentle layer of complexity.

The Pinot Noir is fermented at cooler temperatures to retain its delicate red-berry aromatics and soft blush contribution. Final blending brings the two varieties together with Chardonnay providing drive and definition, while Pinot Noir adds fragrance, colour and a fine red-fruited lift.

WINEMAKER'S TASTING NOTES

A sophisticated pale blush wine shaped by precision and restraint. The nose is layered and intriguing, with aromas of strawberry preserve, ripe raspberry and delicate red berries, lifted by a fine citrus edge.

The palate shows the quiet confidence of a carefully composed cuvée: crisp, finely balanced and full of subtle detail. Chardonnay brings clarity and tension, while Pinot Noir adds fragrance, gentle texture and a graceful red-fruited finish.

Distinctive, versatile and beautifully crafted, this is a wine for those who recognise balance as a mark of mastery. Best enjoyed well chilled, with exceptional food and others who recognise its craftsmanship.

TECHNICAL ANALYSIS

Alc: 11.02% vol | RS: 2.0 g/l

TA: 7.1 g/l | pH: 3.15

FOOD MATCHES

A true table chameleon, beautifully suited to fresh seafood, salmon tataki, tuna tartare, prawn tempura, sushi and citrus-dressed salads.

Its crisp line and delicate red-berry lift also make it exceptional with roast chicken, duck spring rolls, soft goat's cheese, ricotta tartlets or lightly spiced Cape Malay dishes.

For something unexpected, serve with strawberry and burrata salad, watermelon with feta and mint, or crispy pork bao.

