



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 LUXE NECTAR DEMI-SEC NV

VINTAGE: NV

WINE OF ORIGIN: Western Cape

VARIETIES: Chardonnay 69% | Pinot Noir 31%

IN THE VINEYARD

The journey to Luxe Nectar begins with carefully selected Chardonnay and Pinot Noir grapes, chosen for their ability to deliver both richness and freshness in a refined demi-sec Cap Classique style. Chardonnay brings citrus brightness, elegance and length, while Pinot Noir contributes structure, subtle depth and fruit generosity.

Grapes are harvested in the cool early morning hours at optimal ripeness to preserve natural acidity, aromatic purity and flavour definition. This careful timing is essential, ensuring the final wine can carry its expressive dosage with poise, freshness and balance rather than weight.

Each bunch is quality sorted to ensure only the finest fruit is selected for pressing. The result is a base wine foundation that is clean, vibrant and precise, allowing the final expression to show both indulgence and finesse.

IN THE CELLAR

In the cellar, the grapes are whole-bunch pressed in separate lots to retain purity, delicacy and freshness. Only the finest free-run juice is selected for fermentation, forming the foundation of a Cap Classique crafted for both elegance and generous enjoyment.

After fermentation, the base wines remain on their primary lees until blending, adding gentle flavour development and roundness. The final base wine is then stabilised and filtered before the addition of the liqueur de tirage, followed by secondary fermentation in bottle.

Extended maturation on the lees for 18-20 months, well beyond the legal requirement, develops texture, complexity and a fine, persistent mousse.

After disgorgement, a considered dosage lifts the residual sugar to 42 g/L, creating the signature Luxe Nectar profile: softly indulgent, yet balanced by bright acidity and freshness.

WINEMAKER'S TASTING NOTES

A generous and elegant Cap Classique with fine, persistent bubbles and inviting aromas of lemon cream, orange peel, almond biscotti and delicate crème brûlée. The palate is smooth and rounded, with notes of citrus curd, baked pastry and soft nougat, balanced by vibrant freshness and a refined mineral edge.

The dosage brings a graceful sweetness, while the acidity keeps the wine lifted, polished and beautifully poised. The finish is creamy, bright and lingering, with a sense of indulgence carried by precision.

TECHNICAL ANALYSIS

Alc: 12 % vol | RS: 42 g/l
TA: 7.6 g/l | pH: 3.18

FOOD MATCHES

Serve well chilled as a refined partner to aromatic dishes and decadent desserts. Beautiful with butter chicken, mild Cape Malay curry, fragrant Thai-style dishes, glazed pork belly, soft cheeses, honey nougat, pecan pie, vanilla ice cream and citrus-led patisserie.

