

BOSCHENDAL Brut Rosé Cap Classique NV



Winemaker	Danielle Coetsee
Varietal Blend	72% Pinot Noir, 18% Chardonnay, 10% Pinotage
Location	South Africa
Appellation	Western Cape
Alcohol Content	12.5%
TA	6.8 g/l
pH	3.2
RS	9 g/l

Certifications

Integrated Production of Wines (IPW) Certified, WWF Conservation Champion, WIETA Accredited

Other

Vegan Friendly and GMO free

VINEYARDS:

Harvest begins early for Cap Classique with grapes at lower sugar levels in an effort to achieve the bracing natural freshness required to make a great base wine in the classic Méthode Cap Classique style. Pinotage, the offspring of Pinot Noir, and a truly South African varietal, was carefully selected to complement the elegant structure of Pinot Noir and Chardonnay with luscious red fruit. Grapes were selected from Boschendal's finest vineyards and harvested in the crisp, quiet hours before dawn at the perfect sugar levels to achieve that mouthwatering freshness.

VINTAGE:

Non-Vintage

VINIFICATION AND MATURATION:

The long labor of love that is the making of this premium Cap Classique begins with gently whole bunch pressing only the Cuvée fraction of the juice. From the Pinot Noir, the wine achieves a slight pink blush from its exposure to the skin, the result was a unique sunset blush color in the base wine. The base wine was bottled under crown-cap where it underwent secondary fermentation, the magical process where the Cap Classique's seemingly never-ending stream of fine bubbles are allowed to develop. The wine was then given a minimum of 12 months on the lees which allowed it to grow in complexity, adding depth and succulent, defined fruit which is complemented by the seductive brisk sparkle. The average time on lees for the NV Cap Classique is 18 months.

TASTING NOTES:

This Brut Rosé captivates with its delicate pale pink color and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavors. It is enjoyed on its own or with an eclectic range of delicious dishes like smoked salmon salads, brie and prosciutto pizza or creamy choux éclairs for a sweet indulgence.



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