



Grande Cuvée Brut

2006

Blend Details

58 % Pinot Noir and 42% Chardonnay

Vineyard Management

Quality Méthode Cap Classique can only be made from grapes cultivated in meticulously maintained vineyards. Two weeks prior to harvesting our Pinot Noir and Chardonnay, the leaves were removed between the bunches, taking care not to expose any grapes to harsh direct sun. This results in better aeration in the bunch zone, whilst ensuring the berries retained their vibrant flavours. In the 2006 vintage, the growth period was initially warm, followed by cooler weather.

Harvest

The grapes were hand-picked during the coolness of dawn and placed in small lug boxes to ensure the fruit was not damaged during transportation to the cellar. Grapes were then whole bunch pressed separately. Selected premium quality juice was used, with only the first 500 litres per ton of grapes extracted for this fine wine.

Vinification

The juice was cold-settled for 48 hours to maintain its bracing complexity, after which the clear juice was racked from the lees and fermented at 16°C. With fermentation complete, the tank was filled and left on the primary lees up until blending to extract further dimensions in flavour. The premium Pinot Noir and Chardonnay base wines are then selected to become part of this harmonious blend, with the final base wine stabilised and filtered.

The magic of the MCC bubble occurs during the wine's 2nd fermentation, which occurs in the bottle. For this, the sugar level of the wine is adjusted to 24g/l, followed by the adding of the tirage - part of the wine blend that contains the yeast needed to activate the 2nd fermentation in the bottle. This results in the very fine, delicate mousse that our Méthode Cap Classique is recognised for. Extended maturation in the bottle of 24 months follows, where after it is disgorged and some dosage added to become the final product - Boschendal Grande Cuvée Brut.

Winemaker's Tasting Notes

Fresh green apple with hints of citrus, supported by nuance of almond biscotti found in classic sparkling wines. Extended lees contact gives a full and creamy mouthfeel with elegant minerality, good balance and a seamless finish.

Enjoy chilled at any time of the day with good friends, oysters and smoked salmon. Also excellent with liver pate and creamy chicken dishes.

Analysis

Alcohol	12.5 Vol%
Acid	6.9 g/l
Sugar	7.3 g/l
pH	3.17

