



EST 1941

Boland Cellar - Brut Chenin Blanc

MÉTHODE CAP CLASSIQUE

RANGE INTRODUCTION

This vintage Chenin Blanc Méthode Cap Classique (MCC) is a maiden release and it completes Boland Cellar's specialised Chenin Blanc portfolio of six different wines. The versatility of Chenin Blanc is expressed in this classically elegant sparkling wine, made according to the traditional French bottle fermentation method.

VINEYARDS

This specially selected older vineyard on the Paardeberg mountain slope is planted in deep shale soils, providing good acidity and low pH levels in the base wines, which are necessary elements in the production of quality Méthode Cap Classique. This sparkling wine style requires the grapes to be picked early, before they are fully ripe and the acidity is high.

WINEMAKING

The grapes for this wine were harvested early in the season, which already commenced in the third week in January. From the onset, the healthy grapes were handled in a reductive manner, with absolute minimum exposure to oxygen and without the addition of sulphur dioxide. After crushing and destemming, the free-run juice was separated from the skins. The juice was fermented dry and remained on the lees for five months before bottling. After bottling and inoculation with yeast, the second fermentation started in the bottle. The wine was then left on the lees for a further 14 months to mature and evolve in flavour before being disgorged – resulting in a sparkling wine of elegance and complexity.

TASTE AND FOOD PAIRING

An elegant and complex MCC with expressions of creaminess and oat biscuit flavours, delivering delicately fine ever-streaming bubbles. Gentle flavours of stone fruit, hints of tropical and guava fruits with a dash of fresh green apple flavours follow through with bright minerality and a balanced, lingering finish. This versatile wine would be best enjoyed with seafood starters such as oysters, followed by line fish and finished with nougat coated in chocolate with strawberries.

ANALYSIS

Vintage 2017

Alcohol	12.5 %	pH	3.18
Total Acidity	6.4 g/L	Residual Sugar	6.6 g/L
Total Sulphites	20 mg/L		

