

BOSCHENDAL

SOMMELIER SELECTION



SOUTH AFRICAN WINES

Crafted by wine experts, for wine lovers





INTRODUCTION

TO BOSCHENDAL



Boschendal is an iconic wine estate situated in the picturesque Drakenstein Valley, halfway between Stellenbosch and Franschhoek. Boschendal is the second oldest South African winery. This rich history spans over 330 years of experience in crafting exceptional wines. We aim to produce high-quality, sustainable wines that embody the unique terroirs of the Helderberg, Elgin and other prime grape-growing regions.



M E E T T H E W I N E M A K E R S



Our winemaking team combine their individual strengths to elevate the exceptional nuances from each of these terroirs, vinifying components separately before expertly blending. Charl Schoeman crafts our award-winning white wines while Danielle Coetsee, creates our renowned Cap Classique. Jacques Viljoen is our Cellar Master & Red Winemaker. This highly qualified team is backed by Nina-Mari Bruwer, Boschendal's Marketing Manager who is a qualified winemaker herself and boasts the title of Cape Wine Master.



DEDICATION
TO SUSTAINABILITY



WWF
Conservation
Champion



At Boschendal, we are passionate about playing our part in conservation through commitment to biodiversity – friendly and regenerative farming practices, conservation of natural areas and continually improving water and energy efficiencies. Boschendal is one of only 38 Conservation Champion wineries in South Africa.



I N T R O D U C T I O N
T O T H E S O M M E L I E R S E L E C T I O N



Founded by wine lovers, for wine lovers, the Sommelier Selection serves up an intuitive food-focused range that complements epicureans and kitchens alike. As proud WWF Conservation Champions, all Boschendal wines are farmed sustainably in harmony with nature.



S U S T A I N A B I L I T Y

P R A C T I C E S & P R O C E S S



Because we are passionate about sustainability, the Sommelier Selection Range proudly continues this legacy with light-weight glass bottles, bio-degradable ink labels and carbon friendly outer shippers, thereby reducing our carbon footprint.

Our aim is to ensure minimal environmental impact with the reduction or elimination of chemicals which harm the environment.

This is done through:

06

S O M M E L I E R S E L E C T I O N



S U S T A I N A B I L I T Y

P R A C T I C E S & P R O C E S S



01 Cover Cropping

Annually seeded crops are planted in autumn and then grown until spring, when they are mowed and tilled into the soil, to conserve moisture in the vineyard.

02 Integrated Pest Management (IPM)

An approach that combines the principles of biological, cultural, mechanical and chemical control to establish harmony between chemicals and biological control agents (BCA's). 'Soft' chemicals are only used as a last resort should all other measures require the support to eradicate pests.



S U S T A I N A B I L I T Y

P R A C T I C E S & P R O C E S S



03 Sustainable Viniculture and Bottling

Our cellar and bottling plant is updated to include solar panels to provide electricity. Water-reduction and water-reclamation significantly reduces the use of water within the full process.

04 Sustainable Packaging

Our packaging approach is to minimise the environmental impact through the use of biodegradable inks for printing of labels, light-weight glass bottles, fully recyclable closures and lighter weight cardboard for shippers.



S U S T A I N A B I L I T Y

WINE & SPIRIT BOARD SUSTAINABILITY SEAL



This seal appears on each bottle of wine which has been certified by the **Wine and Spirit Board**. The seal, is a world first and guarantees the trustworthiness of all information relating to origin, cultivar and vintage as stated on the label. The identification numbers on the seal are an indication of the strict control by the Wine and Spirit Board, from the pressing of the grapes to the certifying of the final product, highlighting wines which are produced under sustainable practices in accordance with **WIETA** guidelines.



S U S T A I N A B I L I T Y

RECYCLING CENTRE & WASTE MANAGEMENT



Boschendal Farm has its own dedicated **Recycling Centre**. A dedicated team are responsible for the collection of all waste. Preliminary separation takes place at point of generation and is handled by the respective staff at these sites. The team collects waste from all the Hospitality waste generation sites once a day, and all other waste generation sites once a week. All compostable waste is taken to the Composting Site for processing. Other waste is transferred to the Recycling Centre for final separation and sorting i.e. plastic, paper & cardboard, glass and metal. Cooking oil is collected by a registered vendor that converts the oil into Biodiesel.



S U S T A I N A B I L I T Y

FOOD WASTE & COMPOSTING



Food waste is collected in designated food waste bins and collected daily by **The Recycling Team** from all the restaurants and food processing kitchens. The bins are delivered to the large-scale composting facility on Boschendal Farm. Here the food waste is treated in a first stage anaerobic composting process for up to six months. This anaerobic compost is then transferred to a aerobic composting windrow. After about three months what was food waste is now transformed into valuable compost. The composting facility receives biomass from all aspects of the farm including wood chips from the Alien Tree clearing program, garden waste from all our land scaping sites and food from our kitchens. All amounting to the generation of tons of compost per year.



S U S T A I N A B I L I T Y

ALIEN VEGETATION CLEARING & WATER CONSERVATION PROJECT

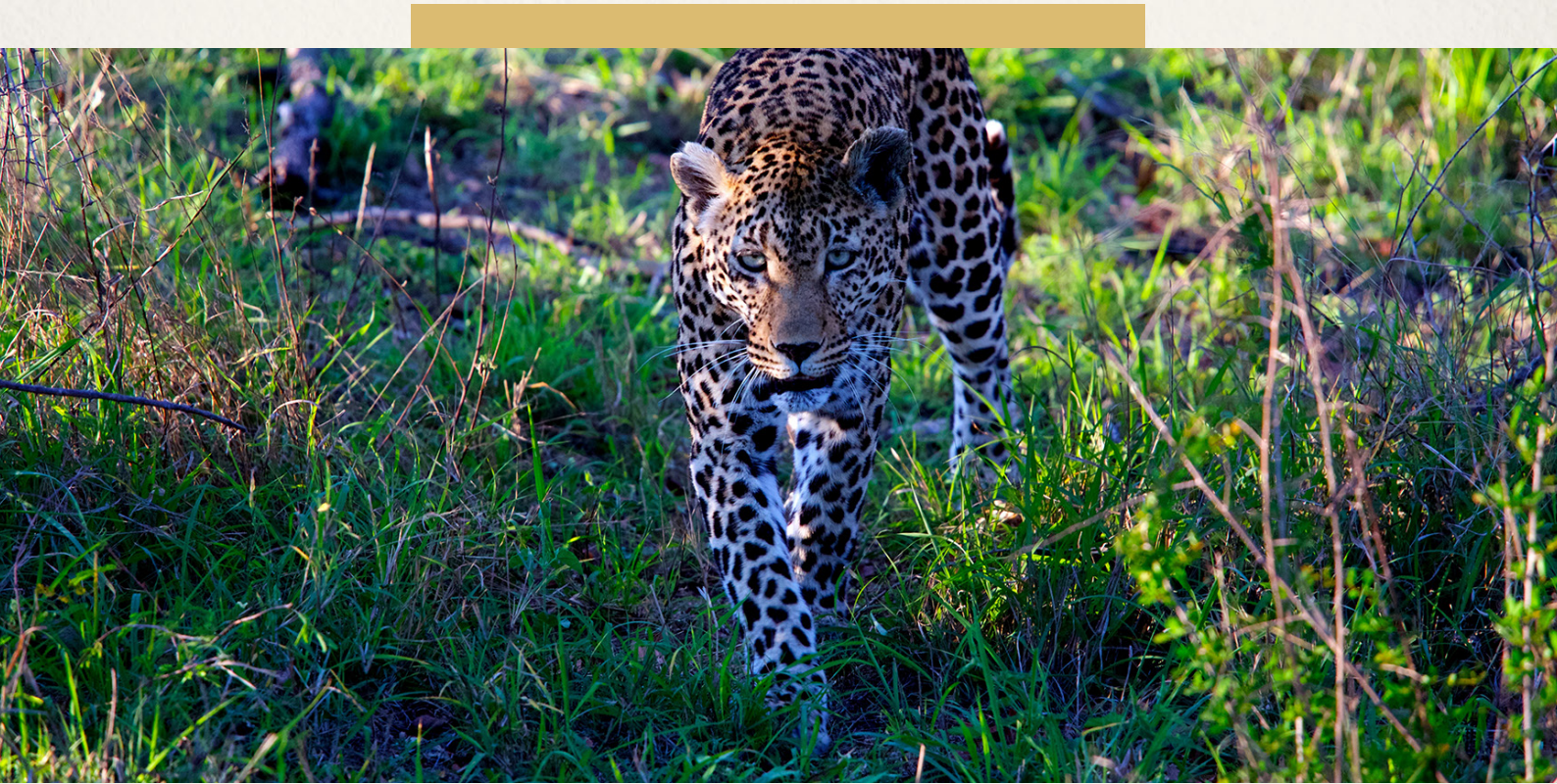


Boschendal embarked on an **Alien Clearing and Water Conservation Project** in 2015, earmarking 788ha for active management - to date more than 500ha have been cleared of alien invasive flora. In the areas where clearing has taken place in the catchment areas, rivulets have begun to flow again as the water friendly fynbos has been given the opportunity to re-establish itself on land that until recently had been host to water demanding invasive alien vegetation. As part of Boschendal's commitment to contributing to the circular economy, the removed alien trees are either used for firewood or chipped for mulch. The mulch is used to add biomass to our orchards or composting program.



S U S T A I N A B I L I T Y

CAPE LEOPARD TRUST



Boschendal has two camera traps positioned strategically on the Simonsberg side of the farm. The camera traps are cleared once a week. All photographs and sightings are shared with the **Cape Leopard Trust**. The Cape Leopard Trust can identify the leopard through its unique spot configuration and can use the data in their research as a tool for conservation.



S A U V I G N O N B L A N C

WINE OF ORIGIN CAPE COAST

VINEYARDS

The trellised vineyards are planted in shale soils to provide a refreshing acidity to the palate with green harvesting providing complexity. Meticulous attention to canopy management and water supply provides the wine with the ultimate balance.

VINIFICATION

Only the free-run juice is cold fermented in stainless steel tanks using a combination of wild and cultured yeasts. The wine is left on the lees for a number of weeks to fill out the mid-palate. This Sauvignon Blanc is handled with care in the cellar in order to capture its natural fruit flavours and drive complexity resulting in a food friendly wine.



TASTING NOTES

Clean, crisp and fresh with layers of tropical fruits such as gooseberry, litchi and passion fruit and the extended lees contact providing for a fuller, weightier mouth-feel yet still finishing in the lively, bright aftertaste.

FOOD PAIRING SUGGESTION

The younger the wine, the better it will suit cold meats, antipasti and grilled seafood. As the wine develops, it will reward patience with a rich wine perfectly suited to pair with slow-cooked casseroles and saucy pasta.

Alcohol : 13.5%
RS : 4.0 g/l
Total Acid : 6.5 g/l
pH : 3.4



CHARDONNAY

WINE OF ORIGIN CAPE COAST

VINEYARDS

The grapes used to make this wine are sourced from various locations within the Cape South Coast region. The focus is mostly on cool-climate, elevated sites in close proximity to the sea, in order to create an elegant wine in a classical style.

VINIFICATION

Grapes were whole bunch pressed and the juice cold settled for two days. Thereafter the clear juice was racked and some of the pure fluffy solids were added to obtain a high quality juice. Natural fermentation started in stainless steel tanks, whereafter some of the must was then transferred into French oak barrels for the remainder of the fermentation. The wine remained in barrels sur lie, with regular stirring of the lees, for a further 10 months to enhance the mouth-feel.



TASTING NOTES

In terms of aroma and flavour, it makes a bold statement with a heady combination of lemon and orange zest, fleshy yellow fruit, laced with hints of cinnamon and white spice. The palate is well balanced and softly structured, with the lingering citrus flavours becoming more defined.

FOOD PAIRING SUGGESTION

This wine is a layered and versatile food partner. Fullbodied and smooth, it pairs excellently with fare that is equally flavourful, such as chicken tikka masala, seafood bouillabaisse or lemon-buttered crayfish.

Alcohol : 13.5%
RS : 4.0 g/l
Total Acid : 6.4 g/l
pH : 3.5



C H E N I N B L A N C

W I N E O F O R I G I N C O A S T A L R E G I O N

V I N E Y A R D S

Bush vines were chosen to give ripeness and complexity with absolute attention to detail throughout the pruning and suckering stages. This provided beautiful balanced fruit towards harvest time.

V I N I F I C A T I O N

Handpicked in the early hours of the morning to retain fruit complexity, cold fermented with 20% Foudre fermentation. Once fermentation is completed wine components are blended and then left on the secondary lees for 3 months. This practice adds complexity, mid-pallet and overall mouthfeel to the final wine.



T A S T I N G N O T E S

Colour: Lively green with pale straw tinge

Palate: Bright green apple and melon flavours, unfolding into layers of citrus and mineral notes, finishing crisp and clean.

F O O D P A I R I N G S U G G E S T I O N

The younger the wine, the better it will suit fresh salads and grilled seafood. As the wine matures and the spicy and honeyed notes start to develop, it will pair beautifully with spicy Asian cuisine.

Alcohol : 13%

RS : 5.0 g/l

Total Acid : 6.3 g/l

pH : 3.5



CHARDONNAY PINOT NOIR

WINE OF ORIGIN WESTERN CAPE

Chardonnay (61%), Pinot Noir (39%)

VINEYARDS

The grapes used to make this blend are sourced from cool- climate, elevated sites in close proximity to the sea, in order to create an elegant wine in a classical style. The Chardonnay vineyards are pre- dominantly situated in the Stellenbosch region, with the Pinot Noir component originating from Elgin.

VINIFICATION

Grapes were separately whole bunch pressed and the juice cold settled for two days. Thereafter the clear juice was racked and some of the pure fluffy solids were added to obtain a high-quality juice. The juice was cold fermented at 14 degrees Celsius for 2 weeks, with the Pinot Noir undergoing a slightly cooler fermentation to preserve its delicate berry aromas. After fermentation, the wines were left on fine lees for 2 months before blended.



TASTING NOTES

On the nose, the Chardonnay dominates with aromas of stone fruit and pear. As the wine becomes more mature, the Pinot Noir becomes more noticeable with hints of strawberry preserve imparting an intriguing aroma to this harmonious blend. The Chardonnay portion contributes richness and backbone to the wine, while the Pinot Noir adds fruit and elegance.

FOOD PAIRING SUGGESTION

This versatile food wine is delightful with Mediterranean dishes, such as roasted vegetables, flavourful falafels, pan-fried prawns, grilled chicken, or fish on leafy salads.

Alcohol : 12%

RS : 4.5 g/l

Total Acid : 6.1 g/l

pH : 3.5



C A B E R N E T S A U V I G N O N M E R L O T

W I N E O F O R I G I N W E S T E R N C A P E

VINEYARDS

The Cabernet Sauvignon component is grown in the Helderberg ward of Stellenbosch, while the Merlot comes from Elgin and Stellenbosch (Bottelary and Simonsberg) vineyards. Viticultural practices are environmentally conscious and tailored to ensure slow, even ripening of the grapes. This yields fruit with good acidity and low pH levels, conducive to creating a taut, elegant wine with good ageability.

VINIFICATION

The Cabernet Sauvignon and Merlot batches are vinified separately. Regular pump-overs are performed during fermentation to enhance colour and flavour extraction. Following fermentation, the wine is matured in 20% new French oak barrels, while second to fifth-fill barrels are also used to ensure the oak-derived flavours are restrained and well-integrated.



TASTING NOTES

This full-bodied red blend has a classic character of Old World savoriness, opening in a burst of cassis and mocha before becoming more well defined in roundness and plush texture. Blueberry and blackcurrant fruit dominate on the nose and palate, with pencil shavings and cigar box accents in the background from the judicious oak. Chalky, ripe tannins make for added drinking pleasure.

FOOD PAIRING SUGGESTION

Impeccable when complemented by nearly all red meat, especially full-flavoured dishes such as oxtail, prime rib, succulent roast lamb or even pepper-crusted tuna.

Alcohol : 14%

RS : 3.0 g/l

Total Acid : 6.0 g/l

pH : 3.5



PINOTAGE

WINE OF ORIGIN CAPE COAST

VINEYARDS

One of the first to arrive at the cellar in Feb. Fruit are grown on high-quality sites around Swartland and Durbanville. Dryland bushvines were selected for complexity and concentration and the cooler climate site to provide complexity, concentration and intensity. The cool climate and contrasting warmer sites express the truly unique terroir of South Africa.

VINIFICATION

Handpicked and sorted then crushed and fermented in open top, stainless steel tanks. Manual punch-downs for fine tannin and colour extraction. 50% stored in stainless steel tanks and 50% in older barrels for maturation.



TASTING NOTES

Rich, ripe and vibrant red and black currants, spice and plumbs. A classic example of South Africa's very own grape varietal.

FOOD PAIRING SUGGESTION

In South Africa we love to braai. Pinotage is truly South African, so serve it with your best grilled meats, pork belly and even slightly spicy curries.

Alcohol : 14%
RS : 2.5 g/l
Total Acid : 5.5 g/l
pH : 3.5



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