

BOSCHENDAL

CELLAR DOOR



At Boschendal, we balance tradition and experience with our pioneering farming practices, allowing us to produce premium wines of exceptional quality. Through the conservation, preservation, and restoration of our special environment, we promote a habitat of biodiversity both in our vineyards and surrounding vegetation.

Enjoy award winning Boschendal wines with our carefully selected, locally sourced cheeses, our delicious charcuterie made here in our farm butchery, or pair with our hand crafted chocolates. Our pairings are all designed to perfectly balance the flavours of each of our wines.

Please note we are a cashless farm



BOSCHENDAL WINE TASTING

UNDER THE OAKS TASTING | R70

Rachel Chenin Blanc | Rose Garden Rosé | Blanc de Noir | Le Bouquet | Lanoy

1685 RANGE TASTING | R100

1685 Sauvignon Blanc | 1685 Chenin Blanc | 1685 Chardonnay | 1685 Merlot
1685 Shiraz | 1685 Pinotage

WHITE WINE TASTING | R125

Chardonnay Pinot Noir | Elgin Sauvignon Blanc | Suzanne | Elgin Chardonnay

RED WINE TASTING | R125

Nicolas | Black Angus | Playpen Cabernet Franc | Stellenbosch Cabernet Sauvignon

MCC TASTING | R125

Brut NV | Brut Rosé NV | Demi Sec NV | Grande Cuvée Brut

MCC AND OYSTER TASTING | R180

Brut NV | Brut Rosé NV | Demi Sec NV | Grande Cuvée Brut | 4 Oysters

PREMIUM TASTING | R250

Elgin Sauvignon Blanc | Elgin Chardonnay | Elgin Pinot Noir
Heritage Grande Syrah | Black Angus

CHOCOLATIER'S PAIRING | R180

BRUT NV

Paired with caramalised locally sourced lemon peel, coated with Belgian white chocolate

BRUT ROSÉ

Paired with ruby chocolate which has a natural berry flavour, topped with dried raspberries

CHARDONNAY PINOT NOIR

Paired with Belgian white chocolate with raspberry ganache - the colour art is hand done using natural cocoa butter colourants

1685 SAUVIGNON BLANC

Paired with locally sourced Granny Smith apples & white chocolate ganache, coated in white Belgian chocolate

1685 SHIRAZ

Paired with Belgian white chocolate filled with milk chocolate pepper ganache and a cherry compote

INDIVIDUAL CHOCOLATE PAIRINGS

BOSCHENDAL POTSTILL BRANDY | R45

Paired with locally sourced caramelised orange peel, coated with dark chocolate

VIN D'OR NOBLE LATE HARVEST | R80

Paired with Belgian dark chocolate filled with tangerine ganache

Take home or gift our wine pairing selection gift box for only R90

Chocolates made in factory using gluten, wheat and nuts. All chocolates contain dairy and soy

CHEESE PAIRING | R180

All our cheeses are hand crafted and locally sourced from like minded producers in the Boland region.

BRUT NV

Paired with Foxenburg Plain Chevre with an earthy base and tangy kick to finish

1685 SAUVIGNON BLANC

Paired with Dalewood Fromage Winelands Brie, the original ready-to-eat South African Brie

1685 CHARDONNAY

Paired with Dalewood Fromage The Lanquedoc, a semi-soft, surface-ripened cheese

1685 PINOTAGE

Paired with with Dalewood Fromage The Boland, a four-month matured semi-hard cheese

STELLENBOSCH CABERNET SAUVIGNON

Paired with Fairview Botham Blue, a full fat semi-soft, blue mould creamy cheese

CHARCUTERIE PAIRING | R180

All our charcuterie items , biltong and droewors are proudly handmade in small batches in our farm butchery using only selected cuts and farm raised free range Angus beef and Duroc pork.

BRUT NV

Paired with free range Duroc pork Prosciutto, slow cured for 6 months and naturally dried to perfection

1685 CHENIN BLANC

Paired with Duroc pork smoked ham, slow cured and naturally smoked over beechwood

1685 MERLOT

Paired with free-range Angus beef bresaola, a salted lean topside of beef, air dried for 4 months

THE NICOLAS


Paired with free-range Angus Beef droëwors, made using Boschendal's traditional coriander seed recipe

THE BLACK ANGUS

Paired with free-range Angus beef biltong, carefully seasoned beef silverside with hints of coriander, pepper & sea salt

SOMETHING TO EAT


FARM BAKED BREAD & SPREADS | R75

Selection of baked bread, farm butter, garlic emulsion, pesto & hummus 

BOSCHENDAL CHARCUTERIE | R190

Olives, pickles, garden salad | Serves 2 


CHEESE PLATTER | R250

Local cheese, preserves and pickles, fresh fruit and nuts | Serves 2 

SAMOOSA PLATTER | R50

3 free-range beef samosas, served with cherry tomato chutney 

SPRING ROLL PLATTER | R50

3 spring rolls served with mild sweet chilli dipping sauce, Choice between free-range chicken or garden vegetables 

Keep an eye out for allergen ingredients:

 Dairy |  Gluten |  Eggs |  Nuts |  Seeds |  Fish |  Shellfish

 Vegan |  Vegetarian

MÉTHODE CAP CLASSIQUE

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| Brut NV | R200 |
| Brut Rosé NV | R200 |
| Demi Sec | R200 |
| Grande Cuvée Brut | R400 |
| Jean Le Long Prestige Cuvée | R1100 |

BLUSH

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| Blanc De Noir | R75 |
| Rose Garden Rosé | R75 |
| Chardonnay / Pinot Noir | R100 |

WHITE

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| Le Bouquet | R75 |
| Rachel Chenin Blanc | R75 |
| 1685 Sauvignon Blanc | R100 |
| 1685 Chardonnay | R130 |
| 1685 Chenin Blanc | R130 |
| Elgin Sauvignon Blanc | R330 |
| Elgin Chardonnay | R450 |
| Suzanne | R250 |

RED

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| Lanoy | R90 |
| 1685 Merlot | R160 |
| 1685 Shiraz | R160 |
| 1685 Pinotage | R160 |
| Sommelier Pinotage Magnum | R350 |
| Stellenbosch Cabernet Sauvignon | R250 |
| Nicolas | R200 |
| Nicolas Magnum Gift Box | R480 |
| Black Angus | R450 |
| Playpen Cabernet Franc | R300 |
| Elgin Pinot Noir | R450 |
| Heritage Grande Syrah | R850 |

DESSERT

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| Vin D'Or Gift Pack | R250 |
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BRANDY

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| Boschendal Potstill Brandy XO | R750 |
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LIVE OUR FARM
YOUR WAY



TELL US MORE ABOUT
YOUR EXPERIENCE