

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

1685 RANGE TASTING | R150

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

WHITE WINE TASTING | R200

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

RED WINE TASTING | R200

Nicolas | Black Angus | Elgin Merlot | Stellenbosch Cabernet Sauvignon

MCC TASTING | R200

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

MCC AND OYSTER TASTING | R240

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

PREMIUM TASTING | R350

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



TELL US MORE ABOUT
YOUR EXPERIENCE

CHOCOLATIER'S PAIRING | R240

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 | R240

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 | R240

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 | R90

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


BOSCHENDAL CHARCUTERIE | R275

A selection of Boschendal charcuterie, olives, pickles, garden salad | Serves 2 


CHEESE PLATTER | R250

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

SAMOOSA PLATTER | R60

3 free-range beef or chicken samoosas, served with cherry tomato chutney 

SPRING ROLL PLATTER | R60

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

GRAPE JUICE PAIRING | R80

SPARKLING WHITE GRAPE JUICE

Paired with Granny smiths apple bon bon

SPARKLING ROSE GRAPE JUICE

Paired with raspberry bon bon

SPARKLING RED GRAPE JUICE

Paired with cherry bon bon

KIDS' CORDIAL PAIRING | R150

PINEAPPLE CORDIAL

Paired with rosemary rock salt crisps

LEMON CORDIAL

Paired with lemon and poppy seed short bread biscuit and strawberries

RASPBERRY CORDIAL

Paired with brownie and raspberries

PLUM CORDIAL

Paired with Black Angus beef droëwors

PAINT YOUR OWN FARM ANIMAL COOKIE

To be enjoyed with your pairing

Keep an eye out for allergen ingredients:

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

 Vegan |  Vegetarian

MÉTHODE CAP CLASSIQUE

Brut NV	R240
Brut Rosé NV	R240
Demi Sec	R240
Grande Cuvée Brut	R500
Jean Le Long Prestige Cuvée	R1350

BLUSH

Chardonnay / Pinot Noir	R125
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WHITE

1685 Sauvignon Blanc	R130
1685 Chardonnay	R150
1685 Chenin Blanc	R150
Elgin Sauvignon Blanc	R400
Elgin Chardonnay	R550
Suzanne	R320

RED

1685 Merlot	R190
1685 Shiraz	R190
1685 Pinotage	R190
Stellenbosch Cabernet Sauvignon	R330
Nicolas	R250
Nicolas Gift Pack	R300
Nicolas Magnum	R520
Nicolas Magnum Gift Pack	R580
Black Angus	R550
Elgin Pinot Noir	R550
Elgin Merlot	R330
Heritage Grande Syrah	R1050

DESSERT

Vin D'Or Gift Pack	R600
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BRANDY

Boschendal Potstill Brandy XO	R850
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