

# BOSCHENDAL

## WERF WINE TASTING



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

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### 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

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### 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

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### 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

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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

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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


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## FARM BAKED BREAD & SPREADS | R90




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

Serves 2   

## 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   

# GRAPE JUICE PAIRING | R80

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## 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

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## 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

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

## BLUSH

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Chardonnay / Pinot Noir	R125
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## WHITE

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

## RED

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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

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Vin D'Or Gift Pack	R600
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## BRANDY

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Boschendal Potstill Brandy XO	R850
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