

Bon Courage Cap Classique Jacques Bruere Blanc de Blanc 2000

An elegant sparkling wine with a strong yeasty nose and a faint lemon scent. It is a crispy white wine with a lingering bone dry finish.

Drink as a delicious aperitif with oysters or other seafood.

variety : Chardonnay | 100% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruer

wine of origin : Breede River

analysis : alc : 11.5 % vol rs : 17.3 g/l pH : 3.35 ta : 5.5 g/l

type : Sparkling **style :** Dry **wooded**

pack : Bottle

2000 Vintage - Wine Magazine Cap Classique Challenge - Top 5

2000 Vintage - Classic Wine Trophy Show 2004 - Winner of the Cap Classique Trophy

2000 Vintage - 4½ star rating in John Platter

2000 Vintage - Veritas 2005 Silver



in the vineyard : Age Vineyards Planted: 8 - 9 years

in the cellar : Length of fermentation was 3 weeks cool fermentation.

First fermentation - Yeast D47 French Imported 10% of Chardonnay was barrel fermented and kept on the lees for 8 months

Second fermentation - Yeast "Press de Mousse"

Wine fermented in the bottle for 18 months.