

Bon Courage Port 2003

Full bodied fortified wine with hints of prunes, plums and black cherry with a deep ruby color. Sugar levels were kept to a maximum of 95B / l.

variety : Tinta Barocca | Tinta Barocca, Cabernet Franc

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 19.0 % vol rs : 74.8 g/l pH : 3.8 ta : 6.0 g/l

type : Fortified **wooded**

pack : Bottle

Veritas 2005 - Bronze

ageing : Mature in cellar - to keep for 2 years.

in the vineyard : Grape varieties: Tinta Barocca and Cabernet Franc

Age of vineyards planted: 6 - 10 years

about the harvest: The grapes were harvested at 28° Balling

Yield: 12 tons per hectare

in the cellar : Wine was fermented on skins. Yeast inoculated. Allowed to ferment up to 12Balling. Fortification took place with brandy spirits fortified up to 18 %. Left on skins for 2 - 3 days where after the wine was racked into 4 & 5 th French oak barrels for 2 years.

