

Bon Courage Cabernet Sauvignon Shiraz 2002

Tones of tobacco combined with walnuts and berries make this an outstanding blend. The wine was oak matured to ensure a smooth texture.

To be served with roasts, steak or oxtail stew.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.77 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

Veritas Awards 2005 - Bronze

ageing : Ready for drinking now and will last for another four years.

in the vineyard : Age of Vineyards planted: 9-11 years both

about the harvest: Yield: 10-12 tons per hectare

Sugar at harvest: Cabernet Sauvignon - 24° Balling

Shiraz - 23° Balling

in the cellar : Shiraz fermentation took place for 8-10 days on the skins. Cold maceration was done on the grapes. After the grapes were cold soaked for 2 days, yeast was induced to the wine. Cabernet Sauvignon juice was separated from the skins and left to ferment dry in stainless steel tanks for 3 days. The wine was oak matured separately after which a blend was made.

