

Bon Courage Cap Classique Jacques Bruere Brut Reserve 2002

Veritas 2006 - Silver

Old Mutual Trophy Wine Show 2006 - Bronze

Showing greater finesse than previous vintages. Fruit driven beautifully poised. Aromas of peach with hints of citrus. Massive mousse in the mouth with some buttery and toasty nuances with a pleasant leanness. The palate has both intensity and delicacy. Crisp with a lingering finish.

Drink as a delicious aperitif and with oysters and other seafoods.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruere

wine of origin : Breede River

analysis : alc : 12.0 % vol rs : 7.7 g/l pH : 3.35 ta : 6.5 g/l va : 0.33 g/l so2 : 50 mg/l fso2 : 13 mg/l

type : Sparkling wooded

pack : Bottle

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ageing : Drink now, will improve within a few years.

in the vineyard : Yield: Chardonnay 10 t/ha; Pinot Noir 8 t/ha

Canopy management was first introduced on Bon Courage in 1999. The vineyards were stressed to form a smaller, quality berry and to better control the yield.

about the harvest: Grapes are handpicked and selected at 18 - 20° Balling. Whole bunches are harvested and pressed. The grapes are pressed in a basket press dating back to 1952.

Ideal analysis at harvest: Sugar 19.6° Balling; Ph 2.9; Acid 11-12 g/l

in the cellar : White wine grapes are pressed to produce green juice. No oxidated brown juice is used. Red wine grapes are pressed softly to produce a soft red juice. No preservatives are used during the process. Juice is left to settle in overnight in settling tanks. The juice is then removed from the lease. The lease is then filtered and added to the juice.

First fermentation:

The juice is inoculated with a natural yeast (D47) to ensure that no fermentation flavors are added to the wine. Wines are fermented separately at 13-15°C. Three quarters through fermentation the wines are racked (separately) to ferment dry on the lease for more or less eight months. This adds body and leanness to the basewine. The times specified are flexible, it is determined by continuous tasting. After malolactic fermentation is completed the SO₂ level is increased to 40g/l. The VA should not exceed 0.4. The wine is then blended. A percentage of wooded wine is added. According to the winemaker's unique style the Pinot Noir forms the backbone of the Cap Classique and the Chardonnay is added to lend finesse to the blend.

The ideal analysis before second fermentation: Ph 3.35; Acid 6.5; TSO₂ 50; Free SO₂ 13; VA 0.33; Alc. 12.10; Res Sugar 7.7

Second fermentation:

The basewine is sterile filtered, cold stabilized and a mixture of yeast and sugar is added. The wine is then bottled and laid down for 24 months. After the second



fermentation the wine is riddled by hand in riddling racks for a period of three weeks. Then disgorged – a minimum dosage is added to rectify acid and sugar balance. The wine will stay on the cork for nine months before release.