

Bon Courage Cabernet Sauvignon 2004

Veritas 2006 - Bronze

A classic red from a noble cultivar; this complex wine features rich flavours of fresh berries and a slight nuttiness. It is a finely balanced wine to suit every discerning palate and will gain a more velvet feel with another two years of careful cellaring.

This wine calls for good quality meat dishes including steak, stews or a roast and can be enjoyed with a selection of cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.9 ta : 5.3 g/l

type : Red wooded

pack : Bottle

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Comments from Dave Hughes *â€”* Internationally acclaimed wine writer:

Ripe plum, strawberry, black cherry mingles with vanilla and peppery spice on the nose. Full rounded mouth with clean toast oak backing. Rounded mouth moves into supple tannin finish. Long aftertaste suggests good development potential yet already very accessible at this stage.

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

in the vineyard : Age of vineyards: 9 years

about the harvest: The grapes were harvested at 28^o Balling.

Yield: 8 tons/ha

in the cellar : The whole berries were cold soaked and fermented dry on the skin. After the wine completed the malolactic fermentation, it was racked into new French Oak barrels. It matured in the barrels for 12 months and then the wine was filtered and bottled.

