

## Bon Courage Chardonnay Prestige Cuvee 2005

The influence of the French oak gives this wine an appealing round texture and great complexity. A lovely harmony is formed by a hint of citrus and vanilla that makes it an elegant wine.

This wine is delicious with fish in a creamy sauce, sushi, Thai dishes, pate and turkey.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :** Breede River

**analysis :** alc : 13.0 % vol    rs : 2.5 g/l    pH : 3.65    ta : 5.9 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle

**Dave Hughes - Internationally acclaimed wine writer:**

Lime gold colour indicates some mature notes which are highlighted in big, full nose where peach and citrus combine to give super complexity. Big mouth packed with flavours including grapefruit, lime and lees. Vanilla and butterscotch give cr  me br  le   characters. Minerally thread of acidity gives firm backbone and lead to long, fine tuned finish. Gorgeous wine for now or over next 2/3 years.

**ageing :** Excellent now and will improve in 3 months.

**in the vineyard :** Age of vineyards planted: 10  12 years

Yield: 10  15 tons per hectare

**about the harvest:** Sugar at harvest: 24   Balling

**in the cellar :** The grapes had 24 hours skin contact. Fermentation took place in steel tanks with the sugar at 16   Balling. The wine was then racked into French wooden barrels: second and third fill barrels. The wine was kept on the lees for 8 months. Stirring of the wine occurred once a week for the first month. Thereafter it was stirred only once a month. All the wine was then blended and bottled.

