

Bon Courage Cap Classique Jacques Bruere Blanc de Blanc 2002

This elegant sparkling wine has a strong yeasty nose and a faint lemon scent. It is a crispy white wine with a creamy complexity on the palate, giving the wine great finesse.

To be enjoyed as a aperitif with oysters, as a refreshing welcoming drink and is also very complementary to seafood. Indeed a wine for all occasions.

variety : Chardonnay | 100% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruere

wine of origin : Breede River

analysis : alc : 12.0 % vol rs : 7.1 g/l pH : 3.35 ta : 6.3 g/l

type : Sparkling **style :** Dry **wooded**

pack : Bottle

in the vineyard : Age Vineyards Planted: 8 - 9 years

Yield: 2 - 15 tons per hectare

about the harvest: Sugar at Harvest: 18° Balling.

in the cellar : 10% of the base wine was barrel fermented and kept on the lees for 8 months. The wine was then bottled and laid down for 36 - 60 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.

