

Bon Courage Inkarã Cabernet Sauvignon 2004

Veritas 2007 - Silver

2007 International Wine Challenge â€ Bronze Medal

2007 Swiss International Air Lines Wine Awards â€ Bronze Award

Veritas 2006 - Bronze

Jacques Bruwer, the winemaker initiated a flagship range, called Inkarã. Inkarã is a play on his children's names (Inge, Karli and Andr ) and it pays tribute to the fourth generation of Bruwer's on the Estate.

Since its launch in 2001, this premium range has proven to produce excellent wines. These wines are produced only from single vineyards. Both the Inkarã Shiraz and Inkarã Cabernet Sauvignon have been recognized for their superior quality.

A classic red from a noble cultivar; this complex wine features rich spicy flavours and smokiness on the nose. It is a finely balanced wine to suit every discerning palate and will achieve greater body and a more velvet feel with another two years of careful cellaring.

It 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 : 3.2 g/l pH : 3.75 ta : 5.9 g/l

type : Red style : Dry body : Full taste : Fragrant wooded

pack : Bottle

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Dave Hughes - Internationally acclaimed wine writer :

Another fine new introduction. Blackberry, cherry and herbs dominate big nose. Clean oak backing with hints of vanilla and spice. Big, rounded mouth with layers of developing flavour. Sweet fruit in abundance with lively, well-rounded tannins. Long sweet fruited, tannin backed, finish. Fairly accessible now but will well reward 3-4 years and will develop over another 5 to 6. Gorgeous wine that needs food and friends.

ageing : Drink now but can be aged for 4 years laying down.

in the vineyard : Age of vineyards: 4 - 6 years

about the harvest: Grapes were harvested at 27  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 was in the barrels for 18 months. The wine was filtered and bottled.

