

## Bon Courage Cabernet Sauvignon Shiraz 2004

### Veritas 2006 - Silver

Tones of tobacco combined with walnuts and berries make this an outstanding blend. The wine was oak matured to ensure a smooth texture.

To be served with roasts, steak or oxtail stew.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :** Breede River

**analysis :** alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.69   ta : 6.3 g/l

**type :** Red        wooded

**pack :** Bottle

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

**in the vineyard :** Age of vineyards: both 9 - 11 years

**about the harvest:** Sugar at harvest:

Cabernet Sauvignon - 24° Balling

Shiraz - 23° Balling

Yield: 10 - 12 tons/ha

**in the cellar :** Shiraz fermentation took place for 8 - 10 days on the skins. Cold maceration was done on the grapes. After the grapes were cold soaked for 2 days, yeast was induced to the wine. Cabernet Sauvignon juice was separated from the skins and left to ferment dry in stainless steel tanks for 3 days. The wine was oak matured separately after which a blend was made.

