

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 - 23º 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.



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