

## Bon Courage Sauvignon Blanc 2006

2007 International Wine Challenge "Commended

Veritas 2006 - Bronze

Wine Magazine September 2006 - 4 stars

SA Terroir Wine Awards - Top Sauvignon Blanc (Robertson and Swellendam District)

A delicate fruitful wine in the "new world" style. The upfront acids add a refreshing dimension. The style is crisp and dry with mouthwatering gooseberry and tropical fruit salad flavours. These carry through well into the long, tangy finish.

It is excellent with seafood, pasta, grilled chicken kebabs and fresh summer salads.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :** Breede River

**analysis :** alc : 13.0 % vol   rs : 1.2 g/l   pH : 3.50   ta : 6.4 g/l

**type :** White

**pack :** Bottle

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**Dave Hughes - Internationally Acclaimed Wine Writer :**

Nose loaded with guava and coriander amongst other ripe tropical tones. Bright, lively mouth feel with grapefruit juiciness. Long, flinty, dry finish.

**ageing :** Enjoy while young.

**in the vineyard :** Age of vineyards planted: 13 - 15 years

**about the harvest:** The grapes were harvested at 19 - 23° Balling

Yield: 9 - 11 tons per hectare

**in the cellar :** The grapes had six hours skin contact before the press must and free running juice were separated. After two weeks the fermentation process was completed. The press must and free running juice were blended for this specific style of wine. Throughout these processes, reductive methods were followed.

