

Bon Courage Port 2004

2007 Michelangelo International Wine Awards - Silver Medal

Wine Magazine buying guide June 2007 Issue - 4 stars

Veritas 2006 - Silver

2006 Michelangelo International Wine Awards - Silver Medal

Full-bodied fortified wine with hints of prunes, plums and black cherry with a deep ruby color. Sugar levels were kept to a maximum of 95 g/litre.

variety : Tinta Barocca | Tinta Barocca & Touriga Nacional

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 19.0 % vol rs : 74.8 g/l pH : 3.8 ta : 6.0 g/l

type : Fortified wooded

pack : Bottle

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ageing : Matured in cellar - to keep for two years.

in the vineyard : Grape varieties: Tinta Barocca & Touriga Nacional

Age of vineyards: 6 - 10 years

about the harvest: The grapes were harvested at 28° Balling

Yield: 12 tons/ha

in the cellar : Wine was fermented on skins. Yeast inoculated. Allowed to ferment up to 12° Baling. Fortification took place with brandy spirits fortified up to 18%. Left on skins for 2 - 3 days where after the wine was racked into 4th & 5th fill French oak barrels for 2 years.

