

Bon Courage Cap Classique Jacques Bruere Brut Reserve 2003

John Platter 2008 - **** Stars - Pleasing toastiness & yeasty notes on 03: supple & stylish. Pinot, chard in 60/40 blend. Made as Blanc de Blancs above.

Veritas 2007 - Silver

2007 SA Terroir Wine Awards - National Winner

2007 SA Terroir Wine Awards - Robertson District and Swellendam District Terroir Awards: Top Cap Classique Sparkling Wine

The Cap Classique is handmade whilst the winemaker keeps a close eye on the wine throughout the process. No specific recipes are used – the winemaker is only there to guide the wine through the cellar. This wine was lovingly finished by hand – in true Bon Courage style. Fruit driven beautifully poised. Aromas of peach with hints of citrus. Massive mousse in the mouth with some buttery and toasty nuances with a pleasant leesiness. The palate has both intensity and delicacy. Crisp with a lingering finish.

Excellent to enjoy with food, an aperitif or with fresh oysters. Indeed a wine for all occasions.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 12.0 % vol rs : 8.0 g/l pH : 3.34 ta : 6.0 g/l

type : Sparkling **wooded**

pack : Bottle

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ageing : Drink now, will improve within a few years.

in the vineyard : Canopy management was first introduced on Bon Courage in 1999. The vineyards were stressed to form a smaller, quality berry and to better control the yield.

about the harvest: Grapes are handpicked and selected at 18 - 20° Balling. Whole bunches are harvested and pressed.

Yield: Chardonnay 10 tons/ha; Pinot Noir 8 tons/ha

Ideal analysis at harvest: Sugar 19.6° Balling; Ph 2.9; Acid 11-12 g/l

