

Bon Courage Chardonnay Prestige Cuvee 2006

Veritas 2007 - Bronze

2007 International Wine Challenge â€” Bronze Medal

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

The influence of the French oak gives this wine an appealing round texture and great complexity. A lovely harmony is formed by a hint of citrus and vanilla that makes it an elegant wine. Lime gold colour indicates some mature notes which are highlighted in big, full nose where peach and citrus combine to give super complexity. Big mouth packed with flavours including grapefruit, lime and lees. Vanilla and butterscotch give crÃ¢me bruleÃ© characters.

This wine is delicious with fish in a creamy sauce, sushi, Thai dishes, pate and turkey.

variety : Chardonnay | 100% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis: alc : 13.5 % vol rs : 2.0 g/l pH : 3.43 ta : 6.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Veritas 2007 - Bronze

2007 International Wine Challenge â€” Bronze Medal

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

ageing : Gorgeous wine for now or over next 2/3 years.

in the vineyard : Age of vineyards: 10â€“12 years

about the harvest: Sugar at harvest: 24Â° Balling

Yield: 10â€“15 tons/ha

