

Bon Courage Sauvignon Blanc 2008

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 flavors. 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** : 12 % vol **rs** : 1.9 g/l **pH** : 3.79 **ta** : 7.7 g/l
type : White **style** : Dry **taste** : Fruity
pack : Bottle **closure** : Cork

ageing : Enjoy while young.

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

about the harvest: The grapes were harvested at 19Å° - 23Å° Balling
Yield: 9 - 11 tons/ha

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.

