

Bon Courage Shiraz 2006

2008 International Wine Challenge - Commended

Although there remains some youthful greenness, the bouquet of this full-bodied wine suggests tremendously ripe fruit, reminiscent of spicy plum jam. Ripe, sweet-fruited nose with loads of berry fruit, pepper and vanilla with subtle hints of karoo bos. Full rounded mouth adds plum to all that the nose suggested. Smoke and spice develop as the glass stands.

Good food wine, especially rich stews and winter food. It is ideal with spiced game casseroles, stuffed roast pork of lamb or pickled tongue.

variety : Shiraz | 100% Shiraz

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 14 % vol rs : 4.6 g/l pH : 3.74 ta : 5.2 g/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : Rounded tannins make for very easy drinking even at this early age but will develop with great benefit over 4 - 5 years.

in the vineyard : Age of vineyards: 12 years

about the harvest: The grapes were harvested at 26° Balling.

Yield: 10-12 tons/ha

in the cellar : The wine was whole berry fermented and cold soaked. Halfway through fermentation, half of the wine was pumped into French barrels to ferment dry. The rest was left to ferment dry on the skin. It was then also racked into French barrels. The wine was in the barrels for 12 - 15 months. 20% of the barrels were new and the balance was 2nd and 3rd fill.

