

## 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 or 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.

