

## Bon Courage Like Father Like Son White 2008

A dry white blend with a fruity complexity. The Chenin Blanc compliments the fruitiness and the natural high acidity of the Colombar. The bright fruit character follows through to the palate with great balance and a smooth finish. Intricate nose of citrus, green guavas and tropical fruits on the nose.

A perfect partner to food, especially fish and white meat dishes! Goes well with seafood, pastas, Asian dishes, light meals and salads. Excellent as an aperitif on a summer day.

**variety** : Chenin Blanc | 51% Chenin Blanc, 49% Colombar

**winery** : Bon Courage Estate

**winemaker** : Jacques Bruwer

**wine of origin** : Breede River

**analysis** : alc : 11.5 % vol   rs : 5.6 g/l   pH : 3.44   ta : 7.0 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

What's in the name?

Everyone at Bon Courage felt it was time to honor this remarkable father and son team. It resulted in the launching of their new range, called "like father, like son", - paying tribute to a truly complementary team. André Bruwer and his son, Jacques, combine their mastery, personal attention and love for wine to produce these well balanced wines "truly a reflection of two minds!

The range is released in 1litre bottles and consists of a dry white (Colombar/Chenin Blanc), dry red (Merlot/Cabernet Sauvignon) and a Rosé (Pinotage Rosé). With the well-priced "like father, like son" range they can now cater for all income groups.

The striking "like father, like son" labels are dynamic, trendy and an explosion of energy! The originality of these labels adds a totally fresher and younger look to the Bon Courage range.

**ageing** : Drink within a year.

**in the vineyard** : Age of vineyards: 15 years

**about the harvest**: Grapes were harvested in the early morning hours at 21° Balling. Yield: 15 tons/ha

**in the cellar** : After harvesting in the early morning, the cold grapes had skin contact for 6 hours. The free run juice was inoculated with yeast. Fermentation was stopped at 7 g/l. The residual sugar balances the natural acids in the wine.

