

Bon Courage Hillside White Colombard Chardonnay 2008

A medley of fresh fruit flavours, including peaches, pears and lemons is offered by this wine's bouquet and palate. Full on fruit, the firm acid adds to the wine's briskly clean style and youthful appeal. The rich characters of this wine are not only in the nose but also in the lingering aftertaste.

The Chardonnay compliments the fruitiness and breaks the natural high acidity of the Colombard. Ideal with seafood and lightly spiced white meat.

variety : Colombard | 71% Colombard and 29% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis: alc : 11.5 % vol rs : 4.2 g/l pH : 3.65 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Best enjoyed in its youth to capture the freshness.

in the vineyard : Age of vineyards

Colombard: 6 - 9 years

Chardonnay: 8 - 10 years

about the harvest: Sugar At Harvest:

Chardonnay - 23.5° Balling

Colombard - 21° Balling

Average Yield:

Chardonnay - 12 tons/ha

Colombard - 12 - 15 tons/ha

in the cellar : The Chardonnay and Colombard wines were separately prepared. After fermentation blending took place. The wine was then filtered and bottled.

