

## Bon Courage Shiraz 2010

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 boss.

Full rounded mouth adds plum to all that the nose suggested. Smoke and spice develop as the glass stands.

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

**variety :** Shiraz | 100% Shiraz

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :**

**analysis :** alc : 14 % vol   rs : 3.9 g/l   pH : 3.49   ta : 5.9 g/l

**type :** Red

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

Veritas - Silver  
Best Value Award

**ageing :** Rounded tannins make for very easy drinking even at this early age but will develop with great benefit over 4 / 5 years. This wine should benefit from further maturation.

**in the vineyard :** Age of vineyards: 18 years

**about the harvest:** Yield: 10 - 12t/ha  
Sugar at Harvest: 26° Balling

**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 15 - 18 months. 20% of the barrels were new and the balance was 2nd and 3 rd fill.

