

Bon Courage Cap Classique Jacques Bruere Blanc de Blanc 2007

This elegant Methode Cap Classique has a strong yeasty nose and a faint lemon scent. It is a white crispy wine with a creamy complexity on the palate. A wine with great finesse.

A wine with great finesse. To be enjoyed as a aperitif with oysters, or as a refreshing welcoming drink and is also very complementary to seafood.

variety : Chardonnay | 100% Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Robertson

analysis : alc : 12 % vol rs : 6.6 g/l pH : 3.33 ta : 8.3 g/l

type : Sparkling **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Wine Magazine : Cap Classique Challenge Winner 2010

Wine Magazine 4 Stars

John Platter 4 Stars

about the harvest: Sugar at Harvest: 18° Balling.

Yield: 9 - 12 tons/ha

in the cellar : Whole bunch pressing is done between 10 to 15 January.

10% was barrel fermented in new French Oak. Kept on the lees for 10 months.

The wine is then bottled and laid down for 36 months. After the second fermentation the wine is riddled by hand in riddling racks for a period of 3 weeks and will then be disgorged. (a minimum dosage is added to rectify acid and sugar balance).

The wine will stay on the cork for 9 months before release.

