

## Bon Courage Cap Classique Jacques Bruere Brut Reserve 2007

The Cap Classique is handmade while the winemaker keeps a close eye on the wine throughout the process. No specific recipes are used - the winemaker is only there to guide the wine through the cellar. This wine was lovingly finished by hand - in true Bon Courage style.

Fruit driven beautifully poised. Aromas with peach and hints of citrus. Rich creamy flavours with a lively mousse which awakens the palate. A good combination of fruitiness and yeastiness. Noble Pinot Noir and Chardonnay grapes provide the ingredients for this classy Cap Classique wine, styled on the classic Champagne wines. The palate has both intensity and delicacy. Crisp with a lingering finish.

Excellent to enjoy with food, an aperitif or with fresh oysters. Indeed a wine for all occasions.

**variety :** Pinot Noir | 60% Pinot Noir, 40% Chardonnay

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :**

**analysis :** alc : 12 % vol   rs : 5.6 g/l   pH : 3.36   ta : 6.7 g/l

**type :** Cap\_Classique   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

John Platter - 4½ Stars

Wine Magazine Panel Chairmans Choice - Best Investment Cap Classique

**ageing :** Drink now, will improve within a few years.

**about the harvest:** Grapes are handpicked and selected at 18 - 20° Balling. Whole bunches are harvested and pressed.

Yield: 9-12t/ha

**in the cellar :** 10% was barrel fermented. Kept on the lees for 8 months. The wine is then bottled and laid down for 36 - 48 months. After the second fermentation the wine is riddled by hand in riddling racks for a period of 3 weeks and then disgorge. The wine will stay on the cork for 9 months before release.

