

## Bon Courage Cap Classique Jacques Bruere Brut Reserve 2000

2007 International Wine Challenge â€” Silver Medal

2000 Vintage - Winner of the WINE magazine Amorim Cork Cap Classique Challenge in 2004

This elegant wine has a lingering crispy, bone-dry finish and a fresh nose with strong yeastiness and lemon scent, typical of the Chardonnay.

Drink as a delicious aperitif and with oysters and other seafoods.



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

**winery** : Bon Courage Estate

**winemaker** : Jacques Bruwer

**wine of origin** : Breede River

**analysis** : alc : 11.5 % vol rs : 7.6 g/l pH : 3.23 ta : 11.12 g/l

**type** : Sparkling

**pack** : Bottle

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2002 Vintage - Wine Magazine Cap Classique Challenge 2004 - Winner

2002 Vintage - Top 5 of Diners Club 2004

2002 Vintage - Classic Wine Trophy Show 2004 - Winner of the Cap Classique Trophy

2002 Vintage - 4 star rating in John Platter

2000 Vintage - International Wine Challenge 2005 - Seal of Approval

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

**in the vineyard** : Age of vineyards planted: 8 - 9 years

**about the harvest**: The grapes were harvested at 18-20Â° Balling.

Yield: 12 - 15 tons Chardonnay, 8 tons Pinot Noir

**in the cellar** : Length of fermentation: 3 weeks cool fermentation

First fermentation: Yeast - D47 French Imported, 10% Chardonnay barrel fermented and kept on the lees for 8 months.

Second fermentation: Yeast - Prys de Mousse. Wine fermented in the bottle for 18 months.

Base Wine: Total Acid: 11 g/l

Residual sugar: 1.9 g/l

Ph: 2.9