

## Bon Courage Sauvignon Blanc 2002

This is a delicate, fruitful white wine. The aggressive acids add an upstading dimension and the style is crisp and dry with mouthwatering gooseberry and fruit salad flavours. These carry through well into the long, tangy finish. It is excellent with seafood, pasta, grilled chicked kebabs and fresh summer salads.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Bon Courage Estate

**winemaker :** Jacques Bruwer

**wine of origin :** Breede River

**analysis :** alc : 12.0 % vol rs : 1.7 g/l pH : 3.19 ta : 8.0 g/l

**type :** White **style :** Dry

**pack :** Bottle

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**ageing :** Enjoy while young.

**in the vineyard :** Age of vineyards planted: 12-15 years

**about the harvest:** The grapes were harvested at 18-23° Balling.  
Yield: 12 tons per hectare.

**in the cellar :** The grapes had six hours skin contact before the press must and free running juice were separated. After two weeks the fermentation process was completed. The press must and free running juice were blended for this specific style of wine. Throughout these processes, reductive methods were followed.

