

Bon Courage Cabernet Sauvignon 2003

A classic red from a noble cultivar; this complex wine features rich flavours of fresh berries and a slight nuttiness. It is a finely balanced wine to suit every discerning palate and will gain a more velvet feel with another two years of careful cellaring.

It calls for good quality meat dishes including steak, stews or a roast and can be enjoyed with a selection of cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Bon Courage Estate
winemaker : Jacques Bruwer
wine of origin : Breede River
analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.91 ta : 6.2 g/l
type : Red wooded
pack : Bottle

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ageing : Ready for drinking now and will last for another four years.

in the vineyard : Age of vineyards planted: 9 years

about the harvest: The grapes were harvested at 28° Balling
Yield: 8 tons per hectare

in the cellar : The whole berries were cold soaked and fermented dry on the skin. After the wine completed the malolactic fermentation, it was racked into new French Oak barrels. It matured in the barrels for 12 months. The wine was filtered and bottled.

