

Bon Courage Shiraz 2003

Michelangelo Awards 2005 - Silver Medal

Although there remains some youthful greenness, the bouquet of this full-bodied wine suggests tremendously ripe fruit, reminiscent of spicy plum jam. As it opens in the glass, smokiness, spiciness and subtle oaking becomes evident. This wine should benefit from further maturation.

It is ideal with spiced game casseroles, stuffed roast pork of lamb or pickled tongue.

variety : Shiraz | 100% Shiraz
winery : Bon Courage Estate
winemaker : Jacques Bruwer
wine of origin : Breede River
analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.4 ta : 6.0 g/l
type : Red wooded
pack : Bottle

Michelangelo Awards 2005 - Silver Medal

Dave Hughes *â€* Internationally Acclaimed Wine Writer

Ripe, sweet-fruited nose with loads of berry fruit, pepper and vanilla with subtle hints of karoo bos. Full rounded mouth adds plum to all the nose suggested. Smoke and spice develop as the glass stands. Rounded tannins make for very easy drinking even at this early age but will develop with great benefit over 4/5 years. Good food wine, especially rich stews and winter food.

ageing : Will improve with careful cellaring over 4-5 years.

in the vineyard : Age of vineyards planted: 12 years

about the harvest: The grapes were harvested at 26^o Balling.
Yield: 10-12 tons per hectare.

in the cellar : The wine was whole berry fermented and cold soaked. Halfway through fermentation, half of the wine was pumped into French barrels to ferment dry. The rest was left to ferment dry on the skin. It was then also racked into French barrels. The wine was in the barrels for 12 months. 20% of the barrels were new and the balance was 2nd and 3rd fill.

