

Bon Courage Chardonnay Prestige Cuvee 2000

The South African Wine Trophy Show 2002 - Bronze

An elegant refreshing unwooded dry white wine with a strong citrus aroma and a light, crisp and succulent finish. It can be enjoyed with crumbed fish, fried calamari, chicken casseroles and roast pork with applesauce.

variety: Chardonnay | Chardonnay

winery: Bon Courage Estate
winemaker: Jacques Bruwer
wine of origin: Breede River

analysis: alc:13.5 % vol rs:2.4 g/l pH:3.41 ta:6.2 g/l

type: White

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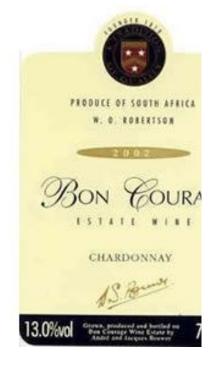
ageing: Good now but even better in 12 months.

in the vineyard: Age of vineyards planted: 10-12 years

about the harvest: Grapes were harvested early morning, only healthy bunches were handpicked at 22° Balling.

Yield: 12-15 tons per hectare.

in the cellar: Press must and juice were inoculated with yeast and fermented together at 15-17 \hat{A} °C. It was racked at $4\hat{A}$ ° Balling into another tank where it was on thin sediment for 90 days. This was done to give the wine more complexity. The wine was then filtered and bottled.



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