

Bon Courage The Gooseberry Bush Sauvignon Blanc 2022

Tropical guava and ripe tones of passion fruit flavours with hints of gooseberry. Crisp and dry with mouth-watering tones of passion fruit and tropical flavours.

Excellent with seafood, light pasta's or grilled lemon chicken and "loves" goats cheese and summer salads which include fruit.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bon Courage Estate

winemaker : Jacques Bruwer & Philip Viljoen

wine of origin : Robertson

analysis : alc : 12.26 % vol rs : 4.1 g/l pH : 3.37 ta : 6.7 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : 0

NWC Top 100 Award - Double Silver
Michelangelo Award - Double Gold
Tim Atkin Award - 90 Points
Gilbert & Gaillard Award - Gold
Veritas Award - Gold
Ultra Wine Challenge Award - Double Gold
John Platter Award - 3 Stars

ageing : Made to be enjoyed now or within 18 months.

Situated between the Breede River and Langeberg mountains in Robertson, lies Bon Courage Wine Estate. Here, the Bruwer family, produce a selection of fine wines, ranging from noble whites, classic reds and fortified dessert wines to the elegant and award winning Cap Classique sparkling wines.

in the vineyard : These wines truly form the heart of the Bon Courage Estate, identified by their elegance, consistency in quality and intense fruit flavours. The range is extensive due to the diverse terroir that characterizes the estate.

in the cellar : The grapes had 24 hours skin contact and only the free run juice was used. Fermentation was completed after 2 weeks. Stirring up the lees weekly was one of the tools we used to add fullness to the body. All practices was done in a reductive style.

