

Bon Courage Chardonnay 2002

Veritas 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 : 1.7 g/l pH : 3.46 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: 12â€“13 years

Yield: 12â€“15 tons per hectare

about the harvest: The grapes were harvested early morning at 22Â° Balling. Only healthy bunches were handpicked.

in the cellar : The grapes had 24 hours skin contact while it cold soaked. Press must and juice were inoculated with yeast and fermented together at 15â€“17Â°C. It was racked at 4Â° 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.