

Bon Courage Sauvignon Blanc 2005

A delicate fruitful wine in the "new world" style. The upfront acids add a refreshing dimension. The style is crisp and dry with mouthwatering gooseberry and tropical fruit salad flavours. These carry through well into the long, tangy finish.

It is excellent with seafood, pasta, grilled chicken kebabs and fresh summer salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : **alc** : 12.0 % vol **rs** : 2.2 g/l **pH** : 3.5 **ta** : 7.1 g/l

type : White **style** : Dry

pack : Bottle

Dave Hughes - Internationally Acclaimed Wine Writer :

Nose loaded with guava and coriander amongst other ripe tropical tones. Bright, lively mouth feel with grapefruit juiciness. Long, flinty, dry finish.

SAA inflight 2006 - Economy Class

ageing : Enjoy well young.

in the vineyard : Age of vineyards planted: 13 - 15 years

about the harvest: The grapes were harvested at 19 - 23° Balling

Yield: 9 - 11 tons per hectare

in the cellar : The grapes had six hours skin contact before the press must and free running juice were separated. After two weeks the fermentation process was completed. The press must and free running juice were blended for this specific style of wine. Throughout these processes, reductive methods were followed.

