

Bon Courage Pinotage 2003

This truly South African wine features rich flavors of fresh berries and ripe plums. It is a finely balanced wine to suit every discerning palate. The wood has integrated very well with the wine. This medium to full bodied wine will get softer and a more velvet feel with another two years of careful cellaring. Ultimately it can be cellared for up to six years.

variety : Pinotage | 100% Pinotage

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.4 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

ageing : Ultimately it can be cellared for up to six years.

in the vineyard : Age of vineyards planted: 5 years

about the harvest: The grapes were harvested at 26° Balling
Yield: 9 tons per hectare

in the cellar : The whole berries fermented in rotor tanks and cold soaked for 2 days. After the fermentation process was more than halfway done, half of the wine was taken off the skins and pumped into barrels. It was fermented dry in the barrels. The other half was left on the skins to ferment dry after which it was also raked into barrels. The free running juice and the press must were blended together after 18 months in French and American Oak 1st, 2nd and 3rd fill barrels.

