

Bon Courage Inkarã Cabernet Sauvignon 2003

A classic red from a noble cultivar; this complex wine features rich spicy flavors and smokiness on the nose. It is a finely balanced wine to suit every discerning palate and will achieve greater body and a more velvet feel with another two years of careful cellaring.

It calls for good quality meat dishes including steak, stews or a roast and can be enjoyed with a selection of cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.41 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Veritas Awards 2005 - Double Gold

Dave Hughes - Internationally acclaimed wine writer :

Another fine new introduction. Blackberry, cherry and herbs dominate big nose. Clean oak backing with hints of vanilla and spice. Big, rounded mouth with layers of developing flavour. Sweet fruit in abundance with lively, well-rounded tannins. Long sweet fruited, tannin backed, finish. Fairly accessible now but will well reward 3/4 years and then will develop over another 5 to 6. Gorgeous wine that needs food and friends.

ageing : Drink now but can be aged for 4 years.

in the vineyard : Age of vineyards planted: 4 - 6 years

Yield: 8 tons per hectare

about the harvest: Sugar at harvest: 27° Balling.

in the cellar : The whole berries were cold soaked and fermented dry on the skin.

After the wine completed the malolactic fermentation, it was racked into new French Oak barrels. It was in the barrels for 12 months. The wine was filtered and bottled.

