

## BON COURAGE BUBBLIES TAKE TOP HONOURS AT WINE MAGAZINE'S AMORIM CORK CAP CLASSIQUE CHALLENGE FOR THE SECOND TIME

Bon Courage, the award-winning family-run Robertson estate, walked away with top honours at the recent 2010 WINE magazine Amorim Cork Cap Classique Challenge for an impressive second time, scooping the Best Blanc de Blancs award as well as being awarded Best Overall Cap Classique for their Jacques Bruère Blanc de Blancs 2007. In addition to this, the cellar's 2006 vintage was also rated among the top 5 scorers at the Challenge and Bon Courage's other Cap Classique, the Jacques Bruère Brut Reserve 2007, was selected by the Panel Chairman as one of 4 Investment Cap Classiques. In 2004, the 2000 vintage of the Jacques Bruère Brut Reserve was awarded Best Overall Cap Classique at the same Cap Classique Challenge, making Bon Courage one of only two producers to have taken the top award on two occasions at this prestigious competition.

An ebullient Jacques Bruwer, third generation wine-farmer and co-owner with father André, was elated about this noteworthy recognition of the winery's ability to produce superb Cap Classiques, which he deemed a 'plus point' for the Robertson Valley as a whole. He expressed his delight that this honour was indicative of the Valley's "capacity to produce superb Cap Classiques, if not the best in the country."

Jacques' love-affair with bubbly was inspired by his father, André, who always deemed Méthode Cap Classique production the ultimate challenge in wine-making. What began as an experiment has now become such a success that Cap Classique is now considered Bon Courage's flagship. This accomplishment can be attributed to many factors: idyllic climatic conditions; chalky, limestone-based soils characteristic of Robertson; the age of the vines which range between 16 and 22 years old; a luxuriously indulgent 36 months on the lees; state-of-the-art cellar technology and traditional wine-making skills that span several generations. Bon Courage's Jacques Bruère Cap Classiques are so named to honour the Bruwers' French Huguenot lineage, the Bruères, who hailed from the Loire Valley.

The Cap Classiques are hand-made from beginning to end in accordance with traditional 'Champagne' protocol and are only released after three years of careful cellar maturation. The Jacques Bruère range includes a traditional Chardonnay / Pinot Noir blend, the Jacques Bruère Brut Reserve (current vintage 2007) and the 100% Chardonnay Jacques Bruère Blanc de Blancs (current vintage 2007). The elegant and classical Jacques Bruère Blanc de Blancs 2007 shows lovely fruit with hints of lime, a full yeasty biscuit nose, a creamy complexity on the palate, following through to a delicious lingering fullness, finishing with finesse. It retails for approximately

R 113.00.

78 entries were tasted blind at the 2010 Amorim Cork Cap Classique Challenge and the panel, for the first time since inception nine years ago, included two international judges, namely Hervé Dantan, chef de cave of Champagne Mailly Grand Cru and Nicolas Follet of Oenosense Consulting, based in Reims in France. The entries were judged in four categories: namely 'Non-Vintage', 'Vintage', 'Blanc de Blancs' and 'Rosé', with stand-out wines in each category being rewarded and top honours being given to one overall winner.

Amorim Cork, the Portugal-based leading global supplier of wine and Champagne stoppers, was represented at the awards luncheon by spokesman Joaquim Sa, who asserted that the unmatched excellence of South Africa's Méthode Cap Classique sector attracts the attention of "wine judges and consumers alike". He went on to discuss the growth of this component of the wine industry: "In the nine years the company has sponsored this event, we have witnessed a marked improvement in overall quality, as well as the emergence of many exciting new producers in the category. In spite of the world-wide credit crunch, we have seen growth, which is testament to the popularity of bubbly."

#### Bon Courage – a family concern

Neatly tucked between the life-sustaining waters of the Breede River and the impressive Langeberg mountain range, lies Bon Courage Wine Estate. Travellers and wine lovers passing through the area are welcome to visit the historic tasting room in the old manor house or to enjoy a delicious lunch, a glass of wine or a cup of coffee at Café Maude – a place for rest and relaxation under an old African pepper tree.

Bon Courage is very much about family. Father André is the viticulturist, Jacques focuses on vinification, younger son Pieter has an accounting degree, and looks after the financial side of the farm and daughter Maude runs the very popular lunch restaurant and coffee shop on the estate. The restaurant, called Café Maude, is named after ouma Maude Helen who was rumoured to have been a great cook. André's wife, Irmela, has embraced a philanthropic role, developing the farm's skills development centre and crèche as well as other social activities and clubs for the farm community.