





Cap Classique Jacques Bruére Brut Reserve 2014

Situated between the Breede River and Langeberg mountains in Robertson, lies Bon Courage Wine Estate. Here, the Bruwer family, produce a selection of fine wines, ranging from noble whites, classic reds and fortified dessert wines to the elegant and award winning Cap Classique sparkling wines.

Jacques Bruére - This range is named in honour of the Bruwer's French Huguenot lineage, the Brueres, who hailed from the Loire Valley. They are handmade from beginning to end in accordance with the traditional "Champagne" method.

Cultivar: 60% Pinot Noir 40% Chardonnay

Wine Style: Bottle Fermented Brut

Winemaking: The base wine was kept on the lees for 8 months initially

during the first fermentation. 10% of the Chardonnay was Barrel Fermented. The "magic of the bubbles" begins during the 2nd fermentation that occurs in the bottle thereby extending

maturation on the lees for 96 months. After

"disgorgement" (removal of the yeast lees) and "dosage" (adding

base wine and sugar) the final product is left on the cork and

then released.

Disgorge Date: March 2023

Winemakers: Jacques Bruwer & Philip Viljoen

Aroma: Fruit driven style with peach, hints of citrus as well as

creaminess.

Palate: It expresses both intensity and delicacy. Toasted nutty

characters infused with stone fruits complimented by rich, creamy biscuit flavours. Lingering finish with a lively mousse.

Ageing Potential: Approximately 3-5 years.

Serve with: A wine for all occasions, not just the "special" ones – compli-

ments fresh oysters, sushi, poached salmon or any seafood

based canapés.

Wine Analysis: Alcohol: 10.87 %

 Acidity [g/L]:
 7.3

 PH:
 3.14

 RS [g/L]:
 5.5

Current Accolades:



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JACQUES BRUÉRE