



BON COURAGE ESTATE

JACQUES BRUÈRE VINTAGE CAP CLASSIQUE

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.



VINTAGE CUVÉE ROSÉ BRUT

VINTAGE: 2015

CULTIVAR: 80% Pinot Noir
20% Chardonnay

IN THE VINEYARD: The Chardonnay vineyard thrives in stony calcious Karoo soils with a South-East facing slope. The Pinot Noir vineyard is situated on red alluvial soil.

ABOUT THE HARVEST: Whole bunches were hand picked at 19.6° Balling in small separate crates for both cultivars.

IN THE CELLAR:

Basewine production: Whole bunches were emptied into press where pressing was done. The Pinot Noir and Chardonnay grapes were pressed together to the 80/20% ratio. Only the first 500liters per ton were delicately extracted from the grapes. The juice was settled in tanks and then put to fermentation and was kept on the lees for 8 months. The wine was bottled with a mixture of sugar and yeast to commence the 2nd fermentation.

Ageing process: This wine was fermented in the bottle and kept on the lees for 100 months prior to disgorgement.

DISGORGE DATE: May 2024

IN THE GLASS: This delicate gem in our Cap Classique range shows off its vibrant notes of strawberries and is balanced with subtle mineral undertones. The beautiful rich yeasty flavours and fine mousse make for an elegant example of Cap Classique.

FOOD PAIRING: Best paired with smoked salmon roulade, a Parma ham focaccia or an entre' duck liver paté with a cherry preserve.

ANALYSIS: Alc: 12.19 % | TA (g/l): 6.7 | PH: 3.23 | RS (g/l): 9.9

WINEMAKERS: Jacques Bruwer & Philip Viljoen