



BON COURAGE ESTATE

JACQUES BRUÉRE VINTAGE CAP CLASSIQUE

The Jacques Bruère Cap Classique range pays tribute to the family's French Huguenot heritage. This proud lineage is honored in every bottle, showcasing a harmonious blend of tradition and craftsmanship. The range includes a Brut Reserve, Blanc de Blanc, and Cuvée Rosé Brut. They are only released after a minimum of 90 to 100 months of yeast contact before disgorgement. Each bottle is thoughtfully handcrafted from start to finish, ensuring that every sip reflects the family's commitment to excellence, innovation, and a rich legacy of winemaking.

VINTAGE BRUT RESERVE

VINTAGE: 2018

CULTIVAR: 60% Pinot Noir
40% Chardonnay

IN THE VINEYARD: The Chardonnay vineyard thrives in stony calcareous 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 60/40% 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: April 2026

IN THE GLASS: This fine example of traditional Cap Classique, made from Pinot Noir & Chardonnay grapes, just absolutely sings on the palate. With its fine mousse and creamy mouth-feel, it expresses aromas of sun-ripened apples and honey. With its marzipan finish, this bubble will have you craving a second glass.

FOOD PAIRING: This versatile bubbly can be drunk on its own. Should you wish to pair it, there are plenty of options. Sugar and cinnamon roasted nuts, seared salmon and tempura prawns - just to name a few. If you're looking for something more substantial, a lemon & herb chicken straight off the Weber, makes for the perfect treat.

ANALYSIS: ALC: 11.68 % | RS (g/l): 5.3 | TA (g/l): 6.6 | PH: 3.25

