



BON COURAGE ESTATE

BON COURAGE ESTATE WINES

These wines truly form the heart of the Bon Courage Estate, identified by their elegance, consistency in quality and intense fruit flavours. The range is extensive due to the diverse terroir that characterizes the estate.

THE MULBERRY BUSH MERLOT



VINTAGE: 2025

CULTIVAR: 100% Merlot

IN THE VINEYARD: The Merlot flourishes in the estate's red alluvial soils, where naturally restrained vine growth produces small, flavour-packed berries. This harmony between soil and vine results in concentrated fruit and structure, defining the character of this classic red.

ABOUT THE HARVEST: The grapes are hand-harvested in the cool of early morning at optimal ripeness, ensuring the fruit retains its vibrant flavours and natural balance for the winemaking process.

IN THE CELLAR: After destemming, whole berries are gently transferred to fermentation tanks and cold-soaked for three days to enhance aroma and colour. Fermentation at 25–27°C with daily pump-overs develops structure and depth. Malolactic fermentation in stainless steel preserves freshness, before the wine is matured for eight months in French oak barrels, allowing the vibrant fruit character to shine through in a smooth, well-rounded Merlot.

IN THE GLASS: This medium-bodied Merlot entices with hints of warm baking spice on the nose, flowing seamlessly onto the palate where juicy dark fruits and bursts of ripe berries take centre stage. A smooth, approachable wine with inviting depth and character.

FOOD PAIRING: This easy-drinking red pairs beautifully with herb-coated roast chicken and vegetable ragout, roast aubergine, or a succulent lamb chop - perfect for everyday meals or relaxed dinners.

ANALYSIS: ALC: 14.43% | RS (g/l): 3.41 | TA (g/l): 5.6 | PH: 3.58

WINEMAKERS: Jacques Bruwer & Philip Viljoen