



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.

UNWOODED CHARDONNAY

VINTAGE: 2026

CULTIVAR: 100% Chardonnay

IN THE VINEYARD: This 16-year-old single vineyard thrives on deep red calcareous Karroo soil which has a good water retention capacity. This allows for more expression of fruit.

ABOUT THE HARVEST: A selection of chardonnay grapes were machine-harvested in the early hours of the morning while temperatures in the vineyard are still low. The grapes reached perfect phenolic ripeness sooner this year when compared to last year. Analytically the juice was “perfect” – most certainly one of our best vintages to date.

IN THE CELLAR: As always, only free-run juice is used, totalling 620L/Ton. The wine was settled overnight and racked the next morning from the lees into stainless steel fermentation tanks. After fermentation, the wine matured on the yeast lees for 6 months while constantly stirred (a term known as battonage). It is then filtered and bottled.

IN THE GLASS: The finished product shows a slight green tinge in colour, followed by aromas of lime, citrus and papaya on the nose. This delicate wine has a lemon “zest” character on the palate with a lingering finish, it will surprise your taste buds and demand another glass. If stored correctly, the wine can age for up to 5 years.

FOOD PAIRING: This phenomenally versatile unwooded style is a best friend to a roll of roast pork belly accompanied by poached apple sauce. It can also pair beautifully with that “classic” seafood dish or a tender chicken breast stuffed with feta and wrapped in prosciutto.

ANALYSIS: Alc: 14.13% | TA (g/l): 5.5 | PH: 3.69 | RS (g/l): 2.5

WINEMAKERS: Jacques Bruwer & Philip Viljoen

