



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.

CABERNET SAUVIGNON



VINTAGE: 2022

CULTIVAR: 100% Cabernet Sauvignon

IN THE VINEYARD: The Cabernet Sauvignon thrives in the estate's red alluvial soils, where natural restraint in vine growth leads to small, flavour-packed berries. This balance between soil and vine delivers the concentrated fruit and structure that define this classic red.

ABOUT THE HARVEST: Grapes are sourced from multiple Cabernet vineyards across the estate, each contributing unique character to the final blend. The fruit is hand-harvested at optimal physiological ripeness to ensure depth of flavour and balanced tannin expression.

IN THE CELLAR: The grapes are hand-harvested in the cool of early morning, then destemmed and the whole berries transferred to stainless steel fermentation vessels. After a three-day cold soak, the crushed grapes are inoculated with cultured yeast and fermented at 25–27°C, with three pump-overs per day to enhance colour and flavour extraction. Once fermentation is complete, the wine undergoes malolactic fermentation in barrel before maturing for 12 to 15 months in 2nd- & 3rd fill French oak barrels.

IN THE GLASS: Nuanced aromas of blackcurrant and a hint of tobacco lead the way in this smooth, approachable Cabernet Sauvignon. The velvety texture carries flavours of dark berry compote, finishing with a subtle touch of eucalyptus for depth and elegance.

FOOD PAIRING: Pairs beautifully with hearty, flavourful dishes such as springbok fillet, slow-cooked oxtail, or a serving of biltong.

ANALYSIS: Alc: 14.26% | TA (g/l): 6.2 | PH: 3.52 | RS (g/l): 3.8

WINEMAKERS: Jacques Bruwer & Philip Viljoen