



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.

CAPE VINTAGE PORT

VINTAGE: 2022

CULTIVAR: 45% Tinta Barocca | 45% Touriga Nacional | 10% Suzao

IN THE VINEYARD: This Cape Vintage Port is crafted from a blend of 45% Tinta Barocca, 45% Touriga Nacional, and 10% Souzao grapes.

ABOUT THE HARVEST: The grapes are mechanically harvested in the cool of early morning to preserve freshness and delicate aromatics. Only optimally ripe bunches are selected, ensuring concentrated fruit and balanced structure for a rich, full-bodied port.

IN THE CELLAR: The grapes were destemmed and crushed before being transferred to open fermenters. Fermentation commenced naturally on the skins, with regular punch-downs to maximise colour and flavour extraction. Once the desired sugar and alcohol balance was achieved, the fermentation was halted by the careful addition of grape spirit, preserving natural sweetness. The young wine was then aged in old oak barrels to develop rich, complex flavours before blending and bottling.

IN THE GLASS: Perfect for cosy winter evenings by the fire, this Cape Vintage Port delights with aromas of warm spice and zesty orange on the nose. The palate is rich with stewed prunes and plums, offering a luxurious, lingering finish that warms from the first sip to the last.

FOOD PAIRING: Ideal as an after-dinner tippie or paired with savoury bites like devils on horseback. For a sweeter option, enjoy it alongside poached red wine pears served with blue cheese ice cream for a decadent finish.

ANALYSIS: ALC: 18.83% | RS (g/l): 101.3 | TA (g/l): 7.6 | PH: 3.36

WINEMAKERS: Jacques Bruwer & Philip Viljoen

