



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.

CHARDONNAY PRESTIGE CUVEÉ

VINTAGE: 2024

CULTIVAR: Chardonnay (Slightly oaked)

IN THE VINEYARD: Cultivated in limestone-rich soils and specific vineyard blocks with optimal sun exposure, the Chardonnay grapes benefit from well-drained soils and a climate that offers warm days and cool nights. These conditions promote slow, even ripening, producing grapes with concentrated flavour and refined elegance.

ABOUT THE HARVEST: Harvested at 23.5° Balling in the cool early mornings, the Chardonnay grapes are mechanically picked at physiological ripeness. Carefully selected and gently handled, they preserve the vibrant fruit character and natural freshness that define this prestigious cuvée.

IN THE CELLAR: The grapes were destemmed and crushed, yielding 700L per ton of free-run juice, which was clarified and fined overnight. The clean juice was fermented in stainless steel tanks before being racked to 225L French oak barrels (4% new oak), with the balance older oak to preserve natural fruit character. Maturation lasted 6–8 months with weekly bâtonnage to enhance complexity and fullness on the palate. The wine was then filtered and bottled.

IN THE GLASS: A refined Chardonnay in a fresher, more European style, yet with the luxurious depth and intensity that oak maturation brings. Lively lemon and lime lift the nose and carry through onto the palate, where delicate hints of honey add finesse. The mouthfeel is full and textured, revealing layers of lime, vanilla, and butterscotch, while the lingering finish unfolds into rich crème brûlée nuances.

FOOD PAIRING: This Chardonnay pairs beautifully with lemon-butter sole or a classic Italian carbonara. For a delightful finish, enjoy it with a slice of warm banana bread topped with pecan nuts and salted butter. It also complements fish or poultry dishes with creamy, hollandaise-style sauces, and works wonderfully with lightly spiced foods or mild Indian curries.

ANALYSIS: Alc: 13.44% | TA (g/l): 6.1 | PH: 3.51 | RS (g/l): 2.9

WINEMAKERS: Jacques Bruwer & Philip Viljoen

