



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.

LADY OF THE HOUSE

VINTAGE: 2025

CULTIVAR: 100% Pinotage Rosé (Dry)

IN THE VINEYARD: Grown in carefully selected vineyard blocks, the Pinotage grapes benefit from well-drained soils and a climate that blends warm days with cool nights. These conditions ensure balanced ripening, capturing vibrant red berry aromas and a crisp, refreshing character in every bunch.

ABOUT THE HARVEST: Mechanically harvested in the cool stillness of early morning at 23° Balling, capturing grapes at perfect ripeness to preserve their vibrant aromatics and expressive fruit character. Gentle handling throughout the process ensures the pure elegance that defines The Lady of the House Rosé.

IN THE CELLAR: Once destemmed, the Pinotage grapes are gently pressed and fermented at precise, low temperatures to preserve their delicate aromatics and vibrant berry essence. Left in gentle contact with the skins for four hours, the juice acquires a refined colour and depth. The free-run juice is then clarified and racked into fermentation tanks, where carefully selected cultured yeast guides fermentation at 14–16°C over two weeks. The wine is subsequently racked to mature on the lees, before being gently filtered and bottled - capturing the purity, elegance, and character that define this Pinotage.

IN THE GLASS: A poolside or picnic favourite, this versatile Rosé bursts with fresh strawberries and ripe pomegranate on the nose, continuing seamlessly onto the palate. A gentle, lingering hint of rose petals rounds off the finish with elegance.

FOOD PAIRING: Perfect alongside a Mediterranean mezze platter, succulent pork medallions, or a smoked chicken salad dressed with berry vinaigrette.

ANALYSIS: Alc: 13.38% | TA (g/l): 5.8 | PH: 3.45 | RS (g/l): 3.2

WINEMAKERS: Jacques Bruwer & Philip Viljoen

