



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.

NOBLE LATE HARVEST

VINTAGE: 2023

CULTIVAR: Weisser Riesling

IN THE VINEYARD: This single-vineyard Weisser Riesling thrives under conditions ideal for the development of *Botrytis cinerea* (noble rot). Carefully managed vineyard practices ensure optimal ripening, allowing the grapes to develop concentrated sugars and luscious flavours.

ABOUT THE HARVEST: A Only grapes or bunches showing noticeable *Botrytis cinerea* are hand-harvested and carefully transported in small crates to the cellar, ensuring the delicate, concentrated flavours are preserved for this elegant late-harvest wine.

IN THE CELLAR: The grapes are destemmed and crushed, then left on the skins for 24 hours to enhance aroma and flavour extraction. The free-run juice is fermented in stainless steel tanks, and once the desired alcohol level is reached, fermentation is stopped. The wine is then sterile-filtered and bottled, capturing its rich, luscious character and concentrated flavours.

IN THE GLASS: This elegant dessert wine captures the warmth of Robertson sunshine in every sip. It displays enticing aromas of ripe peach and apricot, beautifully complemented by delicate hints of honey. Rich yet refined, it reveals classic botrytis character and lingers with a silky, honeyed finish.

FOOD PAIRING: Always a treat when served chilled alongside a selection of cheeses, dried mango, and caramel toffees. For dessert, pair it with a baked New York cheesecake or a rich pecan nut pie for a truly indulgent finish.

ANALYSIS: Alc: 10.22% | TA (g/l): 7.8 | PH: 3.66 | RS (g/l): 148.5

WINEMAKERS: Jacques Bruwer & Philip Viljoen

