



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.

PINOTAGE



VINTAGE: 2023

CULTIVAR: 100% Pinotage

IN THE VINEYARD: Trellised vineyards rooted in calcareous soils provide the perfect foundation for this proudly South African varietal. After veraison, only two bunches per shoot are retained to ensure optimal grape quality and concentrated flavour development.

ABOUT THE HARVEST: Grapes are hand-harvested in the cool of the early morning to preserve the delicate fruit aromas and ensure optimal freshness from vineyard to cellar.

IN THE CELLAR: The bunches are destemmed, with whole berries gently transferred to stainless steel fermentation tanks. A 72-hour cold soak, extracts colour and aromatics before fermentation at 25°C for five days, with three daily pump-overs to enhance structure and flavour. Following fermentation, the wine undergoes malolactic fermentation and matures for 15 to 18 months in 2nd- & 3rd fill French oak barrels, resulting in a rich, velvety Pinotage with depth and complexity.

IN THE GLASS: A true South African classic, this Pinotage captivates with a rich, well-rounded mouthfeel and a beautifully structured, lingering finish. Aromas of dark berries and cherries mingle with hints of caramel, creating a warm, inviting experience that lingers long after the last sip.

FOOD PAIRING: Pairs beautifully with barbecued beef sirloin drizzled with red wine jus, a hearty shepherd's pie, or a caramelised onion tart - perfect for rich, savoury dishes that complement its bold character.

ANALYSIS: Alc: 14.05% | TA (g/l): 5.5 | PH: 3.60 | RS (g/l): 3.9

WINEMAKERS: Jacques Bruwer & Philip Viljoen