



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.

THE GOOSEBERRY BUSH SAUVIGNON BLANC

VINTAGE: 2026

CULTIVAR: Sauvignon Blanc

IN THE VINEYARD: These vineyards are located on the floodplains of the Breede River, planted in fertile sandy alluvial soils that enhance tropical fruit flavours. Carefully chosen vineyard blocks with ideal sun exposure allow the Sauvignon Blanc vines to thrive in cool, well-drained soils. The combination of crisp coastal breezes and warm days ensures vibrant aromatics and bright, zesty fruit character.

ABOUT THE HARVEST: Mechanically harvested in the cool early hours at optimal ripeness to preserve their vibrant aromatics and natural acidity. Gentle handling ensures purity of flavour, capturing the fresh essence of the vineyard in every bottle.

IN THE CELLAR: After harvest, the grapes are destemmed and crushed, followed by 4–6 hours of skin contact. Free-run juice, at 620L per ton, is collected, fined, clarified, and racked into fermentation tanks. Inoculated with selected commercial yeast, fermentation takes place at 14–16°C over two weeks. The wine is then filtered and bottled, preserving its fresh aromatic character.

IN THE GLASS: A lively summer burst of gooseberry, mango, and tropical fruit greets the senses. This Sauvignon Blanc shows beautifully balanced acidity, making it a refreshing everyday choice that feels welcome at any table.

FOOD PAIRING: Pairs beautifully with seafood, light pasta, grilled lemon chicken, and fresh summer salads. A perfect match for goat's cheese, especially in a tartlet with onion marmalade, or with ceviche and Hawaiian poke bowls.

ANALYSIS: Alc: 12.66% | TA (g/l): 6.5 | PH: 3.35 | RS (g/l): 2.6

WINEMAKERS: Jacques Bruwer & Philip Viljoen

