



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 PEPPER TREE SHIRAZ

VINTAGE: 2023

CULTIVAR: 100% Shiraz

IN THE VINEYARD: Grown in carefully selected vineyard blocks with ideal sun exposure, the Shiraz vines thrive in well-drained soils. The combination of warm days and cool nights encourages slow ripening, producing grapes with deep colour, rich spice, and concentrated dark fruit flavours.

ABOUT THE HARVEST: Grapes were hand-picked at physiological ripeness from selected vineyards during the cool early hours, ensuring optimal freshness. Each grape is carefully chosen to guarantee superior quality. Gentle handling preserves the wine's intense aromas, deep colour, and bold, expressive flavour.

IN THE CELLAR: Grapes were gently destemmed, with whole berries transferred to fermentation tanks where they rested in a three-day cold soak to coax rich colour and delicate aromas. Fermentation followed at a controlled 25–27°C with selected yeast, drawing out depth and complexity until the wine lay dry. The wine was then separated from the skins and allowed to undergo malolactic fermentation in stainless steel tanks, softening its texture. It was then nurtured in a selection of 2nd-, 3rd-fill, and older French oak barrels - 10% American oak, 225L - for 18 months, allowing time for harmony and character to evolve. Bottled after a year of patient maturation on cork, the result is a wine of remarkable depth, complexity, and elegance, finished with a velvety, pepper-kissed embrace.

IN THE GLASS: With rounded tannins, this full-bodied Shiraz offers inviting aromas of warm vanilla, stewed dark berries, and subtle peppery nuances from barrel maturation. Showcasing balanced complexity, it is a perfect expression of matured tannins - soft, juicy, and richly appealing.

FOOD PAIRING: Pairs beautifully with a pepper-crusted fillet, mushroom ragout, or olive tapenade on fennel crackers. For a simpler pleasure, chill slightly and enjoy a glass on its own.

ANALYSIS: Alc: 13.67% | TA (g/l): 5.9 | PH: 3.42 | RS (g/l): 3.6

