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.



GEWÜRZTRAMINER SPECIAL LATE HARVEST

VINTAGE: 2026

CULTIVAR: 100% Gewürztraminer

IN THE VINEYARD: This single-vineyard Gewurztraminer thrives in calcareous soils, where careful canopy management and optimal ripening allow the grapes to develop their signature floral aromas and luscious sweetness.

ABOUT THE HARVEST: The grapes are mechanically harvested in the cool of early morning at 24° Balling, preserving their delicate floral aromas and natural sweetness.

IN THE CELLAR: The bunches are destemmed and crushed, then left on the skins for 24 hours with regular pump-overs to extract aroma and flavour. The free-run juice is clarified and fermented at 16°C until reaching 4° Balling, preserving 40 g/L of natural sugar. Once fermentation is stopped, the wine is racked off, filtered, and bottled, capturing its honey and vibrant character.

IN THE GLASS: Enchanting aromas of rose petals, juicy peach, and Turkish delight lead the way. On the palate, warm honey and dried apricot unfold, finishing with a beautifully lingering sweetness that invites another sip.

FOOD PAIRING: Pairs beautifully with a mild butter chicken, a tea-time orange cake, or a sundowner bowl of caramelised nuts — a versatile treat for both savoury and sweet moments.

ANALYSIS: Alc: 11.57% | TA (g/l): 6.3 | PH: 3.88 | RS (g/l): 75.2

WINEMAKERS: Jacques Bruwer & Philip Viljoen

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