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.

ESTATE BLEND (COLOMBARD / CHARDONNAY)



VINTAGE: 2026

CULTIVAR: 70% Colombard | 30% Unwooded Chardonnay

IN THE VINEYARD: The Colombard and Chardonnay vines flourish in well-drained, sun-drenched vineyards, where careful canopy management ensures optimal ripening. This results in grapes with crisp acidity, concentrated fruit flavours, and a vibrant aromatic profile, forming the foundation for a fresh and versatile white blend.

ABOUT THE HARVEST: Grapes are mechanically harvested in the cool of early morning to preserve fresh aromas. Careful handling ensures only healthy, ripe bunches are brought to the cellar, forming the foundation for a vibrant and balanced white blend.

IN THE CELLAR: The Colombard and Chardonnay grapes are vinified separately to preserve their individual characteristics. After fermentation, the wines are carefully blended prior to bottling, creating a harmonious and versatile white blend with lively fruit notes.

IN THE GLASS: This youthful white blend delights both the nose and palate with a vibrant array of fruit characters. The Chardonnay contributes a medley of pear and white peach, while the Colombard adds natural acidity and sun-kissed tropical hints, resulting in a fresh, harmonious, and refreshing wine.

FOOD PAIRING: Perfect as an aperitif or alongside a variety of dishes. Try it with soft, herbed goat's cheese, melon wrapped in prosciutto or bacon, or an avocado and feta pizza - just a few ideas to complement its fresh, vibrant character.

ANALYSIS: Alc: 11.98% | RS (g/l): 3.2 | TA (g/l): 6.6 | PH: 3.48

WINEMAKERS: Jacques Bruwer & Philip Viljoen

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