

Bonnievale Cellar Sauvignon Blanc 2004

Served chilled (8)with spicy fish and chicken. A full bodied wine, complimented by lots of tropical fruit.

variety : Sauvignon Blanc | 100%

winery :

winemaker : Gerhard Swart

wine of origin : Robertson

analysis : **alc** : 12.5 % vol **rs** : 4.8 g/l **pH** : 3.3 **ta** : 7 g/l **va** : <0.4 g/l="">**so2** : <115 mg/l="">**fso2** : 36 mg/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle

Silver MichelAngelo International Awards

in the vineyard : Supplier:Bonnievale Cellar

Appellation:Robertson

Age of vines: 7 years

Roots:Richter 99

Trellis system: 4 Wire

Irrigation: Supplementary

Vine density: 2,4 X 1,2

Climate:Semi Karoo 250mm rain yearly

about the harvest: Date: March

Type: Hand

Yield: 7-8 tons / ha

in the cellar : Crushing/Destemming: Crushed/ Destalked

Tanks type:Stainless steel

Fermentation protocol(vessel, temp, duration): Tank 11C 21days

Malolacti (y/n):N

Barrel ageing: no

Fining:Bentonite

Filtration: Bulk& Sterile

Stabilisation: Cold