

## Bonnievale Cellar Cabernet Sauvignon/Merlot 2004

A fruity blend with the wood contact lending a touch of spiciness, no harsh tannins or bitterness.

Enjoy with creamy pastas, game or red meat dishes.

**variety** : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery** : Bonnievale Wines

**winemaker** : Gerhard Swart

**wine of origin** : Robertson

**analysis** : **alc** : 13.50 % vol **rs** : 3.8 g/l **pH** : 3.6 **ta** : 5.70 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Irrigation: Supplementary

Produced on high lying, cool slopes for fruity fullness.

**about the harvest**: Date: March

Type: Hand

Yield: 8-9 ton/ha

Handpicked at optimal ripeness.

**in the cellar** : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: In Stainless Steel Tanks at 26°C for 10 days

Malolatic: Yes

Lees contact/bottonage: 30 Days

Barrel ageing: 50% of the wine matured in 2nd & 3rd fill French and American Oak

Barrels for 12 months

Other Method of oak maturation (chips): 50% of the wine matured with staves in tanks

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Cold maceration on skins for 24 hours before fermentation for an additional 4 - 5 days on skins ensuring a full bodied, dark red wine.

