

Bonnievale Sauvignon Blanc 2008

An abundance of ripe and tropical fruit flavours, crisp and fresh - very elegant, very special.

Excellent with all dishes including curry and spicy foods. Not recommended with desserts.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bonnievale Wines

winemaker : Jolene Calitz Le Roux

wine of origin : Robertson

analysis : alc : 11.8 % vol rs : 4.8 g/l pH : 3.55 ta : 6.4 g/l va : 0.3 g/l fso2 : 42 mg/l

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

pack : Bottle **closure** : Screwcap

2008 WINE Magazine Best Value Award

2008 WINE Magazine Tops @ Spar Best Value Sauvignon Blanc - 5th out of 186

Veritas 2008 - Silver

2008 Michelangelo International Wine Awards - Silver Medal

in the vineyard : Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Planted east west to protect the grapes from direct sunlight, slopes face into the south-easterly wind to keep vineyards cool.

about the harvest: Date: February

Type: Hand

Yield: 10 - 15 ton/ha

Handpicked on select days after a few days of cool weather.

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: Stainless Steel at 11° C for 21 days

Lees contact/bottonage: 4 months

Barrel ageing: No

Other Method of oak maturation: No

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Skin contact for 24 hours before cold fermentation to extract all possible fruit flavours.

