

## Bonnievale Chardonnay 2008

A buttery, round mouthful of ripe tropical fruit flavours with a hint of citrus.

Enjoy with salads, creamy pastas, rich dishes, seafood, curries as well as chicken.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bonnievale Wines

**winemaker :** Gerhard Swart

**wine of origin :** Robertson

**analysis :** alc : 12.67 % vol   rs : 3.89 g/l   pH : 3.5   ta : 6.51 g/l   so2 : 45 mg/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

**pack :** Bottle   **closure :** Screwcap

**Veritas 2008 - Bronze**

**in the vineyard :** Age of vines: 7-10 years

Rootstock: Richter 99/110

Trellis system: 3-4 wire

Soil: Semi Karoo

Planted on warmer slopes to get optimum ripeness for fuller body.

**about the harvest:** Date: February

Type: Hand

Yield 10 - 15 ton/ha

Harvested at high sugar levels to aid fullness.

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

Tanks: Stainless Steel

Fermentation protocol: In Stainless Steel tanks at 16°C for 21 days

Malolatic: No

Lees contact/bottonage: 6 months

Barrel ageing: No

Other Method of oak maturation (chips): 50% French staves in tanks

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Fermented at slightly higher temperatures for buttery mouthfeel.

