

Bonnievale Cellar Cabernet Sauvignon/Shiraz 2008

Presents flavours of ripe plums, spices and hints of vanilla sweetness. It shows dark fruits combined with well balanced oak.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Shiraz

winery : Bonnievale Wines

winemaker : Gerhard Swart

wine of origin : Robertson

analysis : alc : 14 % vol rs : 5.21 g/l pH : 3.62 ta : 5.32 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

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in the vineyard : Area Planted: Produced on high lying, slightly warmer north facing slopes with more sunshine for full ripeness.

Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Irrigation: Supplementary

about the harvest: Date: March

Type: Hand

Yield: 10-12 ton/ha

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

