

CCC Semi-Sweet NV

A full bodied style with strong lime and dried fruit flavours.

Complements a spicy curry.

variety : Chenin Blanc | 40% Chenin Blanc 40% Colombar 20% Chardonnay

winery : Bonnievale Wines

winemaker : Jolene Calitz Le Roux

wine of origin : Robertson

analysis : **alc** : 12 % vol **rs** : 25 g/l **pH** : 3 **ta** : 5.5 g/l

type : Dessert **style** : Semi Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

Veritas 2008 - Bronze

in the vineyard : Age of vines: 7 years

Rootstock: Richter 110

Trellis system: 5 wire

Irrigation: Supplementary

Soil: Soft Karoo

Vines grown in the area surrounding the Breede River.

about the harvest: Date: February

Type: Hand

Handpicked in the cool of early morning.

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: In Stainless Steel tanks at 14° C for 21 days

Malolatic: No

Lees contact/bottonage: Chardonnay for 2 months

Barrel ageing: No

Other Method of oak maturation (chips): No

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

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

