

## CCC Semi-Sweet BiB 3 litre NV

A full bodied style with strong lime and dried fruit flavours. Extremely fruity and fresh, lingering on the palate with an elegant finish.

*The quality in the bottle now in a box.*

Enjoy with rich and creamy pastas, seafood dishes and salads, excellent with curries.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Bonnievale Wines

**winemaker :** Jolene Calitz Le Roux

**wine of origin :** Robertson

**analysis :** alc : 12 % vol    rs : 28 g/l    pH : 3    ta : 7 g/l

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

**pack :** Box    **closure :** Tap

**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

Cool fermented for maximum fruit flavours

