

Bonnievale Sauvignon Blanc 2009

A medium-bodied wine with typical Sauvignon Blanc flavours - crisp, fresh with tropical fruit flavours.

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 : 1.09 % vol rs : 4.02 g/l pH : 3.69 ta : 6.97 g/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Soil: Soft Karoo

about the harvest: Date: February

Type: Hand

Yield: 10 - 15 ton/ha

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

