

Bonnievale Chardonnay 2009

A well-rounded white wine, combining lingering wood & dried fruit flavours. 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 : 13.00 % vol rs : 4.5 g/l pH : 3.5 ta : 5.7 g/l

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

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

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

Harvested at high sugar levels to aid fullness.

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: Fermented at slightly higher temperatures for buttery mouth feel

Malolatic: No

Lees contact/bottonage: 6 months

Barrel ageing (oak type, % of blend, duration): 90 days

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

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

