

Bonnievale Cellar Cabernet Sauvignon/Merlot 2008

A smooth, blended red wine, rich berry flavours, matured in French and American oak casks. A fruity blend with the wood contact lending a touch of spiciness, no harsh tannins or bitterness.

Enjoy with creamy pastas, game or red meat dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Bonnievale Wines

winemaker : Gerhard Swart

wine of origin : Robertson

analysis : alc : 14.00 % vol rs : 3.3 g/l pH : 3.6 ta : 5.3 g/l

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

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

2009 Veritas - Bronze Medal

in the vineyard : Area Planted: Produced on high lying, cool slopes for fruity fullness

Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Irrigation: Supplementary

Produced on high lying, cool slopes for fruity fullness.

about the harvest: Date: March

Type: Hand

Yield: 8-9 ton/ha

Handpicked at optimal ripeness.

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.

