

Bonnievale Sparkling Brut 2009

Typical Sauvignon Blanc flavours with crisp, fresh tropical fruit undertones.

Ideal for summertime, enjoy with salads, seafood, light dishes as well as with pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bonnievale Wines

winemaker : Jolene Calitz Le Roux

wine of origin : Robertson

analysis : **alc** : 12.09 % vol **rs** : 9.45 g/l **pH** : 3.4 **ta** : 6.43 g/l

type : Sparkling **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Planted east west to protect the grapes from direct sunlight, slopes face into the south-easterly wind to keep vineyards cool.

about the harvest: Date: February

Type: Hand

Yield: 10 - 15 ton/ha

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

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: Stainless Steel at 11° C for 21 days

Malolatic: No

Lees contact/bottonage: 4 months

Barrel ageing: No

Other Method of oak maturation: No

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Skin contact for 24 hours before cold fermentation to extract all possible fruit flavours.

