

## Bonnievale Cellar Cabernet Sauvignon/Merlot 2002

It is a medium-bodied, slightly wooded wine with lots of berry flavours.

Serve with game and casserole dishes.

**variety** : Cabernet Sauvignon | 66% Cabernet Sauvignon, 34% Merlot.

**winery** : Bonnievale Wines

**winemaker** : Henk Wentzel

**wine of origin** : Breede River

**analysis** : **alc** : 13.50 % vol **rs** : dry g/l **pH** : 3.50 **ta** : 5.0 g/l **va** : <0.85 g/l="">**so2** : <125 mg/l="">**fso2** : 40-45 mg/l

**type** : Red

**pack** : Bottle

**ageing** : Ready to drink now, but will improve up to 2002.

**in the vineyard** : Supplier: Bonnievale Cellar

Appellation: Robertson

Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 Wire

Irrigation: Supplementary

Vine density: 2.4 X 1.5

Climate: Semi-Karoo Â±250mm rain annually

**in the cellar** : Crushing/destemming: Crushed/Destalked

Tanks (type): Stainless steel

Fermentation protocol (vessel, temp, duration): Tank Â±30C 10 days

Malolatic (y/n): Y

Lees contact / bottonage: 30 days

Barrel ageing (oak type, % of blend, duration): 30% 2nd and 3rd fill French Oak

Other method of oak maturation (chips ect): 70% staves

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

