

Bonnievale Sauvignon Blanc 2010

A medium-bodied wine with typical Sauvignon Blanc flavours - an abundance of ripe tropical fruit flavours, crisp and fresh - very elegant, very special.

Excellent with all dishes including curry and spicy foods.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bonnievale Wines

winemaker : Jolene Calitz Le Roux

wine of origin : Robertson

analysis : alc : 12 % vol rs : 4.02 g/l pH : 3.69 ta : 6.7 g/l

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

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

2009 Michelangelo - Gold Medal

2009 Joh Platter - 4 Stars

2009 Veritas - Bronze

in the vineyard : Area Planted: Planted east west to protect from direct sunlight, slopes face into the south-easterly wind to keep vineyards cool

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

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

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: Skin contact for 24 hours before cold fermentation to extract all possible fruit flavours

Lees contact/bottonage: 4 months

Barrel ageing: No

Other Method of oak maturation: No

Malolactic (Y/N): No

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold.

