

## Bonnievale Sparkling Brut

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 % vol **rs** : 11.9 g/l **pH** : 3.4 **ta** : 7.2 g/l

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

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

SAL Flights 2010

2009 The Wine Magazine - Best Value for Money

2009 Veritas - Bronze Medal

**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.

