

Bonaire Sauvignon Blanc 2010

The vibrant nose shows a burst of passion fruit, gooseberries, figs and lime. The rich palate exudes layers of pure fruit and mineral notes which combine to produce a remarkable intensity of flavours. This wine is perfectly balanced with seamless natural acidity, purity of ripe fruit and harmonious lingering finish

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bonaire

winemaker : _

wine of origin : Coastal Region

analysis : alc : 13.46 % vol rs : 2.6 g/l pH : 3.35 ta : 6.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Terroir: Slope: South-facing Slopes

Soil: Decomposed granite with high clay content

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture:

Trellising: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were night harvested at full ripeness.

Yield: 8 - 10t/ha

in the cellar : By working very reductively during crushing and destemming we have retained as much of the varietal character as possible. Before pressing, the grapes were given 12 - 24 hours of skin contact and the juice was allowed to settle for 24 hours at 4° - 6° C. The wine was then racked and selected yeasts were added.

Fermentation took place over a period of three weeks between controlled temperatures of 12° - 14°C. After fermentation the wine was left on the lees for 3 months and stirred up every week to enhance the richness and the mouthfeel of the wine.

