

## Bonnievale CCC White 2011

A light and fruity wine created from three cultivars starting with the letter "C". Crisp and fresh with a variety of fruity flavours.

Ideal with summer salads, pasta and fish, also complements curry dishes.

**variety :** Chenin Blanc | Chenin Blanc, Colombard, Chardonnay

**winery :** Bonnievale Wines

**winemaker :** Jolene Calitz Le Roux

**wine of origin :** Robertson

**analysis :**

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Screwcap

2009 Veritas - Gold Medal

2009 Michelangelo - Silver Medal

2009 John Platter - 3 stars

2009 The Wine Magazine - Best Value for Money

**ageing :** Enjoy now.

**in the vineyard :** Age of vines: 10-20 years

Rootstock: Richter 99/110

Trellis system: 3-4 wire

Vines grown in the area surrounding the Breede River.

**about the harvest:** Date: February - March

Type: Hand

Yield: 10-15 ton/ha

Handpicked in the cool of early morning.

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

Tanks: Stainless Steel

Fermentation protocol: Handpicked on select days after a few days of cool weather

Malolatic: No

Lees contact/bottonage: The Chardonnay for 2 months

Other Method of oak maturation (chips):No

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Cool fermented for maximum fruit flavours.