

## Bonnievale CCC White 2011

Alight 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 size : 0 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.

## Bonnievale Wines

Robertson

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[www.bonnievalewines.co.za](http://www.bonnievalewines.co.za)