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Bonnievale The River Collection Shiraz 2020

Typical of Shiraz from this area, this mouth-watering vintage of Bonnievale Shiraz is spicy and earthy, with notes of dark fruit underpinned by butterscotch and hints of coffee. It's a symphony that flows onto the palate, lingering before extending into a long and memorable finish.

Enjoy meaty stews such as traditional South African potjie.



variety : Shiraz | 100% Shiraz
winery : Bonnievale Wines
winemaker : Edwin Mathambo
wine of origin : Bonnievale
analysis : **alc :** 14 % vol **rs :** 4 g/l **pH :** 3.63 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now or be rewarded by allowing the wine to develop in bottled for up to seven years from vintage.

Bonnievale Wines gets its name from the town founded in the 1800s by visionary Scotsman Christopher Forrest Rigg. He unlocked the region's agricultural potential and secured the roots of our community.

Our home lies east of Cape Town, in a valley long associated with excellent dairy, fruit and wine farming. Cool air from the nearby coastline ensures flavourful grapes.

Our philosophy is founded on respect and collaboration – working together and with nature. We meticulously produce and select the very best grapes from what nature and the vintage has to offer.

The seal Wine of Origin: Bonnievale is a proud declaration of this quality provided by farming families with deep understanding of this unique landscape, soils and climate; and, a broad palette of vineyards from which we select our grapes.

in the vineyard : The vineyards for this wine grow across a variety of slopes and are drip-irrigated.

about the harvest: Fruit has harvested by hand and selected for loose bunches and small berries. Harvest got underway on February 21.

in the cellar : Grapes were bled before undergoing 12 days of fermentation so as to enhance structure. The wine also underwent malolactic fermentation, followed by maturation for five months with medium-toast French oak.