

## Bonnievale The River Collection Sauvignon Blanc 2022

Fresh and crisp like a sunny winter's morning, this wine shows a hint of flintiness behind a splendid array of tropical fruit. The character is sustained on the palate, balanced by a subtle herbaceous note, and extends to a long, satisfying finish.

This wine should ideally be slightly chilled when served. It is fantastically refreshing on its own, but pairs very well with seafood, including sushi.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Bonnievale Wines

**winemaker** : Eddie Mathambo

**wine of origin** : Bonnievale

**analysis** : alc : 13.5 % vol    rs : 5.4 g/l    pH : 3.6    ta : 6.5 g/l

**type** : White    **style** : Dry    **body** : Medium    **taste** : Fruity

**pack** : Bottle    **size** : 0    **closure** : Screwcap

2022 FNB Sauvignon Blanc SA Top 10 - Winner

2022 Ultra Value Wine Challenge - Gold

**ageing** : Enjoy now or be rewarded by allowing the wine to develop in bottled for up to two 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 on a slope facing South-East with rainfall supplemented with mic ro irrigation. They are our most southerly vineyards and our coolest, too.

**about the harvest**: Harvest took place in mid- February, with fruit sorted into three different batches. In the cellar, the juice of each component underwent 35 days of fermentation with one month of lees contact before being settled and blended for the final wine.

