

Bonnievale The River Collection Chenin Blanc 2022

This wine is a superb example of South African Chenin blanc. It is bracingly crisp on the palate and bright in the glass, exhibiting a dance of floral and fruity aromas that reverberate on the palate. As for the finish, it remains memorable long after the last sip.

Presented slightly chilled, this wine performs spectacularly on its own although it makes a wonderful dance partner to white meat dishes of chicken, fish, and pork.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bonnievale Wines

winemaker : Jean Slabber

wine of origin : Bonnievale

analysis : alc : 12 % vol rs : 3.6 g/l pH : 3.49 ta : 6.0 g/l

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

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

2023 Platter's Wine Guide - 3.5 Stars

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 : Our Chenin blanc vineyard is our most Southerly location, enjoying the coolest temperatures. It grows on a South-Eastern slope and has rainfall supplemented by micro irrigation.

about the harvest: The fruit was harvested during the first half of March. Vinification included fermentation for two weeks before settling and bottling.

