

## Bonnievale The River Collection Cinsault Rose 2022

We made this wine in the style typical to the South of France and the result this vintage is again pure enjoyment in a bottle. It's sprightly and dry, aromatic and refreshing. The nose and palate speak of summer berries and sunshine.

This wine's personality makes it a real winner when served with seafood or crisp garden salads. Alternatively, as an aperitif – always slightly chilled.

**variety :** Cinsaut | 100% Cinsault

**winery :** Bonnievale Wines

**winemaker :** Chris van Reenen

**wine of origin :** Bonnievale

**analysis :** alc : 12 % vol   rs : 4.4 g/l   pH : 3.2   ta : 6.8 g/l

**type :** Rose   **style :** Dry   **taste :** Fruity

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

**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 Cinsault vineyard that supplied the grapes for this wine thrive on a South westerly-facing slope.

**about the harvest:** Harvest took place at the end of March, with picking coinciding with low sugar levels. Once the juice was extracted, sugar was concentrated with reverse osmosis to 22° Balling.

**in the cellar :** The wine was fermented for 14 days before being fined, settled, and bottled.

