

Bonnievale The River Collection Chardonnay 2022

Notable for delicate clarity of flavour and aroma, this delightful wine shows pure citrus and peach on the nose. These characters flow onto the palate with dried fruit emerging in the long and satisfying finish.

This wine is delicious on its own when served slightly chilled, but pairs wonderfully with hearty curries, creamy pasta dishes and salads.

variety : Chardonnay | 100% Chardonnay

winery : Bonnievale Wines

winemaker : Mathinus Rademeyer

wine of origin : Bonnievale

analysis : **alc** : 13 % vol **rs** : 3.4 g/l **pH** : 3.62 **ta** : 5.6 g/l

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

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

2023 Platter's Wine Guide - 3 Stars

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 fruit for this wine came from three blocks with different slopes and each with their own requirements in terms of irrigation, harvesting method, and harvest date.

about the harvest: They were also selected for what they could contribute to the result – one block was harvested for its vigour and two others, for the smaller bunches and berries that would contribute concentration. Harvest got underway between mid-February and early March.

in the cellar : The wine spent two months on the lees, which was stirred regularly to enhance the eventual mouthfeel of the wine.

