

Bonnievale Limited Release Cabernet Sauvignon 2021

A classic, refined expression that we love for its intense character of ripe red- fruit and blackberries. Soft tannins underpin its balance and beautiful integration of wood and fruit.

Cabernet Sauvignon always pairs well with red meat and this wine is a classic example. It's particularly a delight with well-prepared venison.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bonnievale Wines

winemaker : Edwin Mathambo

wine of origin : Bonnievale

analysis : alc : 13.72 % vol rs : 2.3 g/l pH : 3.60 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2023 Michelangelo Awards - Double Gold

ageing : This wine may be enjoyed now but patience will be rewarded as it continues to develop for up to seven years from vintage. Serving

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 arming 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 in alluvial red-brown Karoo soils with weathered shale and with rainfall supplemented by drip irrigation. Among our top-performing varieties, the vineyard was subject to strict pruning, suckering and green dropping.

about the harvest: The grapes were hand-harvested at optimum ripening, at the end of February.

in the cellar : In the cellar the wine underwent 15 days of fermentation. It also underwent malolactic fermentation and matured with French oak for seven months prior to bottling.

