

Bonnievale Limited Release Chardonnay 2023

This wine opens with a crescendo of lime and grapefruit on the nose. On the crisp and fresh palate, they join a chorus of flintiness with the slightest hint of oak. The wine spent seven months in French oak, which has delivered sublime integration and a beautifully, round mouthfeel. The finish is protracted and satisfying.

Always serve this wine slightly chilled. It is wonderful on its own as an aperitif, but also shines when presented with dishes of duck, pork and matured cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Bonnievale Wines

winemaker : Tinus le Roux

wine of origin : Bonnievale

analysis : **alc** : 13.5 % vol **rs** : 1.9 g/l **pH** : 3.55 **ta** : 5.8 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Enjoy now or be rewarded by allowing the wine to develop in bottled for up to three 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 : Strict pruning, suckering and canopy management is applied to the vineyards used for making this wine..

in the cellar : In the cellar, the wine spends seven months in French oak, with regular bâtonnage

