

Bonnievale Cellar Sauvignon Blanc 2002

The tropical fruit character leaves one with a soft, inviting nose.

variety : Sauvignon Blanc | Sauvignon Blanc

winery :

winemaker : Henk Wentzel

wine of origin : Breede River

analysis : alc : 13.0 % vol rs : 3.5 g/l pH : 3.40 ta : 5.0 g/l va : <0.4 g/l="">so2 :

<125 mg/l="">fso2 : 40-45 mg/l

type : White

pack : Bottle

in the vineyard : Age of vines: 7 - 10 Years

Rootstock: Richter 99/110

Trellis system: 3 - 4 Wire

Irrigation: Yes

Vine density: 2,4X1,2

Climate: Semi-Karoo Â±250mm rain annually

about the harvest: The grapes were harvested in February by hand.

Yield: 10-15 Ton/ha

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): Tank, Â±14Â°C, 21 days

Malolatic (y/n): No

Lees contact / bottonage: 30 days

Barrel ageing (oak type, % of blend , duration): No

Other method of oak maturation (chips etc): 50% Staves

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

