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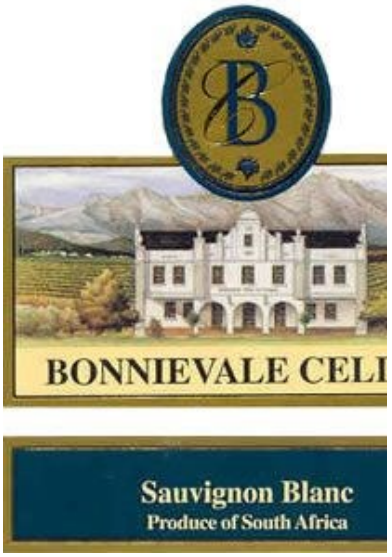
Bonnievale Cellar Sauvignon Blanc 2002

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±14ÂºC, 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