

Bonnievale Cellar Cabernet Sauvignon Merlot 2002

Medium-bodied, slightly wooded wine lots of berry flavours. Serve with game and casserole dishes.

variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 34% Merlot

winery :

winemaker : Henk Wentzel

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : Dry g/l pH : 3.50 ta : 5.0 g/l va : <0.85 g/l="">so2 :

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

type : Red

pack : Bottle

in the vineyard : Age of vines: 5 Years

Rootstock: Richter 99/110

Trellis system: 3 Wire

Irrigation: Supplementary

Vine density: 2,4X1,5

Climate: Semi-Karoo Â±250mm rain annually

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

Yield: 8-10 Ton/ha

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): Tank, Â±30Â°C , 10 days

Malolatic (y/n): Yes

Lees contact / battonage: 30 days

Barrel ageing (oak type, % of blend, duration): 30%, 2nd + 3rd fill French Oak

Other method of oak maturation (chips etc): 70% Staves

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

