

Bonnievale Cellar CCC 2002

Light crisp fruity wine. Serve Chilled (8°C) with pasta & white meat.

variety : Colombard | Colombard 45%, Chenin Blanc 35%, Chardonnay 20%

winery :

winemaker : Henk Wentzel

wine of origin : Breede River

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.35 ta : 6.0 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: 10 - 20 Years

Rootstock: Richter 99/110

Trellis system: 3 - 4 Wire

Irrigation: Yes

Vine density: 2,4X1,2

Climate: Semi-Karoo ±250mm rain annually

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

Yield: 10 - 15 Ton/ha

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks (type): Stainless Steel

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

Malolatic (y/n): No

Lees contact / battonage: 14 days

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

Other method of oak maturation (chips etc): No

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

