

## Bonnievale Cellar Sauvignon Blanc Brut 2003

Fresh and fruity.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Bonnievale Wines

**winemaker :** Henk Wentzel

**wine of origin :** Breede River

**analysis :** alc : 11 % vol   rs : 1.8 g/l   pH : 3.3   ta : 6 g/l   va : <0.3 g/l="">so2 : <120 mg/l="">fso2 : 40-45 mg/l

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

**pack :** Bottle

Veritas 2003 - Silver

Best value award 2003

**in the vineyard :** Supplier: Bonnievale Cellar

Appellation: Robertson

Age of vines: 5 years

Rootstock: Richter: 99/100

Trellis system: 3-4 Wire

Irrigation: Yes

Vine Density: 2.4m x 1.2m

Climate: Semi Karoo 250mm rain annually

**about the harvest:** Date: February

Type: Hand

Yield: 10-15 Ton/ha

**in the cellar :** Crushing/Destemming: Crushed/Destalked

Tanks: Stainless steel

Fermentation Protocol (Vessel, temp, duration): Tank 12Â°C

Fermentation stopped at 12g/sugar

Malolactic (Y/N): No

Lees contact/battonage: No

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

Other method of oak maturation (Chips etc): No

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

