

## Bonnievale Cellar Chardonnay 2003

A combination of wood and dry fruit flavours give this wine much to enjoy.

**variety :** Chardonnay | Chardonnay

**winery :** Bonnievale Wines

**winemaker :** Gerhard Swart

**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 **style :** Dry **taste :** Fruity

**pack :** Bottle

Gold at MichelAngelo International wine Awards July 2003  
SAA choice for September 2004

**in the vineyard :** Supplier Bonnievale Cellar

Appellation : Robertson

Age of vines : 7 - 10 years

Rootstock : Richter 99/110

Trellis system : 3 - 4 wire

Irrigation : yes

Vine density : 2.4 X 1.2

Climate : Semi Karoo  $\hat{\pm}$ 250mm rain annually

**about the harvest:** Harvesting date : February

Type : Hand

Yield : 10 - 15 ton/ha

**in the cellar :** Crsuhing/ Destemming : Crusched/ Destalked

Tanks : Stainless Steel

Fermentation protocol : Tank  $\hat{\pm}$ 14 $\hat{\text{C}}$  21 days

Malolatic Fermentation: No

Lees contact / bottonage : 30 days

Barrel ageing : No

Other method of oak maturation (chips ect) : 50% staves

Fining : Bentonite

Filtration : Bulk

Stabilisation : Cold

