



BONNIEVALE

Limited Release
**CABERNET
SAUVIGNON**

2019



Background:

Bonnievale Wines gets its name from the town founded in the 1800s by visionary Scotsman Christopher Forrest Rigg. He unlocked the region's agricultural potential and secured the roots of our community.

Our home lies east of Cape Town, in a valley long associated with excellent dairy, fruit and wine farming. Cool air from the nearby coastline ensures flavourful grapes.

Our philosophy is founded on respect and collaboration – working together and with nature. We meticulously produce and select the very best grapes from what nature and the vintage has to offer. The seal Wine of Origin: Bonnievale is a proud declaration of this quality provided by farming families with deep understanding of this unique landscape, soils and climate; and, a broad palette of vineyards from which we select our grapes.

Winemaker's notes:

Patience has once again been rewarded with this rare wine. Its divine aroma is highlighted by notes of pure red fruit, notably raspberry, and supported by alluring hints of liquorice. This character emerges again in the juicy palate, now with fine, ripe tannins that provide structure and depth to the wine. From 18 months in French and American oak came balance and outstanding integration that holds it all together, through to the very end of its lasting finish.

Style: Full-bodied red wine

Cultivar: Cabernet Sauvignon (100%)

Viticulture and winemaking:

Rows that show a consistent history of good quality are identified for the making of this wine. They are then subjected to a strict pruning, suckering, canopy management, green dropping, and water management.

During ripening grapes are regularly tested and tasted to be harvest at optimal ripeness. The fruit then undergoes secondary selection as grapes are singled out in the vineyard and hand-picked into small 18 kg bins.

The wine is fermented in small batches with a selection of yeast that promotes complex flavours. After fermentation, it undergoes malolactic fermentation in a selection of French, American and European oak. Further fermentation takes place in these barrels for a period of 18 to 21 months, followed by an additional six months of bottle maturation prior to release.

Soils:

The vineyards for this wine thrive in alluvial, red-brown Karoo soils with lime, gravel, white pebbles, and weathered shale.

Maturation potential:

This wine may be enjoyed now but patience will be rewarded as it continues develop for up to seven years from vintage.

Serving suggestions:

Any time this wine is opened is an occasion, whether it is enjoyed on its own or paired with food. It shows extremely well with red meat dishes and venison of all kinds.

Chemical analysis:

Residual sugar	3.2 g/l
Alc	14 %
Total acidity (TA)	5.4 g/l
pH	3.63

Viticulturist: Sakkie Bosman

Appellation: Bonnievale Ward