



BONNIEVALE

The River Collection

CHENIN BLANC

2022



www.bonnievalewines.co.za

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:

This wine is a superb example of South African Chenin blanc. It is bracingly crisp on the palate and bright in the glass, exhibiting a dance of floral and fruity aromas that reverberate on the palate. As for the finish, it remains memorable long after the last sip.

Style: Medium-bodied white wine

Cultivar: Chenin Blanc (100%)

Viticulture and winemaking:

Our Chenin blanc vineyard is our most Southerly location, enjoying the coolest temperatures. It grows on a South-Eastern slope and has rainfall supplemented by micro irrigation. The fruit was harvested during the first half of March. Vinification included fermentation for two weeks before settling and bottling.

Soils:

Deep alluvial soils nourish the roots of our Chenin blanc vineyards. Classified as red-brown Karoo, these soils incorporate deposits of lime, gravel, and white pebbles.

Maturation potential:

Enjoy now or be rewarded by allowing the wine to develop in bottled for up to two years from vintage.

Serving suggestions:

Presented slightly chilled, this wine performs spectacularly on its own although it makes a wonderful dance partner to white meat dishes of chicken, fish, and pork.

Chemical analysis:

Residual sugar	3.6 g/l
Alc	12,0 %
Total acidity (TA)	6.0 g/l
pH	3.49

Winemaker: Jean Slabber

Viticulturist: Sakkie Bosman

Appellation: Bonnievale Ward