



*The River Collection*

**MERLOT**

2021



[www.bonnievalewines.co.za](http://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:**

What pure expression of fruit from this Merlot! The most delicious notes of red and black berries emerge with every sampling, along with a gentle underpinning of vanilla spice.

**Style:** Medium to full-bodied red wine

**Cultivar:** Merlot (100%)

**Viticulture and winemaking:**

The vineyards for this wine grow on a slope facing South-East with rainfall supplemented with drip irrigation. Fruit was harvested at optimum ripeness, at the end of March. The juice spent 12 days fermenting and underwent malolactic fermentation. It was matured for six months in contact with French oak prior to settling and bottling.

**Soils:**

Deep alluvial soils nourish the roots of our Merlot 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 seven years from vintage.

**Serving suggestions:**

This wine is sumptuous on its own, but pairs very well with red-meat dishes of beef stew and steak, as well as grilled chicken.

**Chemical analysis:**

Residual sugar	3.0 g/l
Alc	14 %
Total acidity (TA)	5.7 g/l
pH	3.66

**Winemaker:** Jean Slabber

**Viticulturist:** Sakkie Bosman

**Appellation:** Bonnievale Ward