



The River Collection
SAUVIGNON 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:

Fresh and crisp like a sunny winter's morning, this wine shows a hint of flintiness behind a splendid array of tropical fruit. The character is sustained on the palate, balanced by a subtle herbaceous note, and extends to a long, satisfying finish.

Style: Medium-bodied white wine

Cultivar: Sauvignon Blanc (100%)

Viticulture and winemaking:

The vineyards for this wine grow on a slope facing South-East with rainfall supplemented with micro irrigation. They are our most southerly vineyards and our coolest, too. Harvest took place in mid-February, with fruit sorted into three different batches. In the cellar, the juice of each component underwent 35 days of fermentation with one month of lees contact before being settled and blended for the final wine.

Soils:

Deep alluvial soils nourish the roots of our Sauvignon 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:

This wine should ideally be slightly chilled when served. It is fantastically refreshing on its own, but pairs very well with seafood, including sushi.

Chemical analysis:

Residual sugar	5.4 g/l
Alc	13,5 %
Total acidity (TA)	6.5 g/l
pH	3.6

Winemaker: Eddie Mathambo

Viticulturist: Sakkie Bosman

Appellation: Bonnievale Ward