



## The River Collection SWEET SHIRAZ



[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:**

This full, robust wine never fails to surprise and delight. Its sweetness comes from the types of spice that emerge in the glass. Think cinnamon and vanilla, with a touch of clove, on a bed of dark, ripe berry fruit. There's fine balance on the palate, which delivers a long and lingering finish.

**Style:** Sweet red wine

**Cultivar:** Shiraz (100%)

### **Viticulture and winemaking:**

Slopes of the vineyards selected for the making of this wine, differ. We applied vertical shoot positioning. After fermentation, the wine is tank-matured and sweetened with grape concentrate just prior to bottling.

### **Soils:**

Deep alluvial soils nourish the roots of this wine's vineyard. Classified as red-brown Karoo, they incorporate lime, gravel, white pebbles, and weathered shale.

### **Maturation potential:**

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

### **Serving suggestions:**

This wine's intriguingly sweet and spicy style makes it very enjoyable to sip on its own, but also in partnership with dishes of stew and curry.

### **Chemical analysis:**

Residual sugar	46.1 g/l
Alc	13 %
Total acidity (TA)	5.2 g/l
pH	3.5

**Winemaker:** Eddie Mathambo

**Viticulturist:** Sakkie Bosman

**Appellation:** Bonnievale Ward