



BONNIEVALE

THE  
**VALE**  
CINSAULT ROSÉ  
BRUT



**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 is a succulent sparkling wine characterised by crisp elegance and Cinsault's typical fruit characters. Delicate strings of pearl-like bubbles are the allure, giving velvet seductiveness to the palate.

**Style:** Dry sparkling rosé wine

**Cultivar:** Cinsault (100%)

**Viticulture and winemaking:**

The Cinsault vineyard for this wine gets the full benefit of sunlight from its rows that run North-East and South-West. Rainfall is supplemented by micro irrigation. Strict pruning and suckering was applied to these vineyards, which were harvested in mid-March. In the cellar, the juice underwent 14 days of fermentation prior to the base wine's residual sugar being adjusted. The wine is then carbonated and bottled.

**Soils:**

Deep alluvial soils nourish the roots of our Cinsault 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 three years from vintage.

**Serving suggestions:**

Any occasion becomes an event when this sparkler is opened. It's great on its own, served with canapés, but also as a partner to seafood and crisp garden salads.

**Chemical analysis:**

Residual sugar	11 g/l
Alc	12 %
Total acidity (TA)	6.8 g/l
pH	3.19