



BONNIEVALE

THE
VALE
SAUVIGNON BLANC
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:

If you enjoy Sauvignon Blanc, you'll love The Vale Sauvignon Blanc Brut off-dry sparkler. Plenty of zing is complemented by delicious, elegant undertones of tropical fruit. Abundant bubbles enliven the experience, all the way through the enduring finish.

Style: Brut sparkling white wine

Cultivar: Sauvignon Blanc (100%)

Viticulture and winemaking:

The vineyards used in the making of this wine grow on a very slight slope facing North-East. Rainfall is supplemented by micro irrigation. Having carefully monitored the development of the fruit, it was finally harvested on February 28. The juice was fermented for 15 days. Prior to bottling, the base wine residual sugar was adjusted, whereafter the wine was carbonated.

Soils:

Deep alluvial soils nourish the roots of our Sauvignon Blanc vineyards used for this wine. 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:

Does anyone need an excuse to crack open a bottle of bubbly? Definitely not with this wine, which is perfect for most occasions – even as an ingredient to a classic Mimosa. With food, it's great with creamy pasta.

Chemical analysis:

Residual sugar	11 g/l
Alc	12,5 %
Total acidity (TA)	5.3 g/l
pH	3.52