

The River Collection

CABERNET SAUVIGNON

BACKGROUND:

Bonnievale Winery gets its name from the town founded in the 1800's 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 with nature. We meticulously produce and select the very best grapes from what nature and the vintage has to offer. Each Wine of Origin seal is a proud declaration of this quality provided by farming families with a deep understanding of this unique landscape, soils and climate; and, a broad palette of vineyards from which we select our grapes.

WINEMAKER'S NOTES:

A classic, refined expression that we love for its intense character of ripe red-fruit and blackberries. Soft tannis underpin its balance and beautiful intergration of wood and fruit.

STYLE:

Medium-bodied red blend.

CULTIVAR:

Cabernet Sauvignon (100%)

VITICULTURE AND WINEMAKING:

The vineyards for this wine grow in alluvial red-brown Karoo soils with weathered shale and with rainfall supplemented by drip irrigation. Among our top-performing varieties, the vineyard was subject to strict pruning, suckering and green dropping. The grapes were hand-harvested at optimum ripening, at the end of February. In the cellar the wine underwent 15 days of fermentation. It also underwent malolactic fermentation and matured with French oak for seven months prior to bottling.

SOILS:

The vineyards for this Cabernet Sauvignon thrive in alluvial, red-brown Karoo soils with weathered shale.

MATURATION POTENTIAL:

This wine may be enjoyed now, but patience will be rewarded as it continues to develop for up to seven years from vintage.

FOOD SUGGESTIONS:

Cabernet Sauvignon always pairs well with red meat and this wine is a classic example. it's particularly a delight with well-prepared venison.

CHEMICAL ANALYSIS:

Residual sugar	4.8 g/l	Total acidity (TA)	5.1 g/l
Alc	13.5%	pH	3.64

WINEMAKER:

Edwin Mathambo

VITICULTURIST:

Sakkie Bosman

APPELLATION:

Bonnievale Ward



BONNIEVALE



/ bonnievalewines

ENJOY RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.