

The River Collection

CABERNET SAUVIGNON / MERLOT

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:

This wine has a loyal following and for good reason. Its hallmarks are a mouth-watering combination of ripe berry flavours with vanilla on an ethereal backdrop of fine herbs. The combination creates a rich, satisfying taste and extended finish.

STYLE:

Medium to full-bodied red blend.

CULTIVAR:

Cabernet Sauvignon (60%) and Merlot (40%)

VITICULTURE AND WINEMAKING:

Both varieties in this wine hail from vineyards that are drip irrigated. Fruit was harvested by hand, at optimum ripeness, with the Merlot starting in mid-February and the Cabernet Sauvignon, two weeks later. The wines were made separately, with fermentation of both lasting about two weeks, before further vinification and blending. The wine was matured with French oak for seven months.

SOILS:

Both the Cabernet Sauvignon and Merlot vineyards for this wine grow in alluvial red-brown Karoo soils. The soil of former however sees more weathered shale and the latter, a mountain slope, has lime, gravel, and white pebbles

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:

Creamy pastas and red meat dishes both pair very well with this exceptional blend.

CHEMICAL ANALYSIS:

Residual sugar	2.6 g/l	Total acidity (TA)	5.8 g/l
Alc	13.5%	pH	3.62

WINEMAKER:

Edwin Mathambo

VITICULTURIST:

Sakkie Bosman

APPELLATION:

Bonnievale



BONNIEVALE



/ bonnievalewines

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