

# The River Collection

## CINSAULT ROSÉ

### 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:

We made this wine in the style typical to the South of France and the result this vintage is again pure enjoyment in a bottle. It's sprightly and dry, aromatic and refreshing. The nose and palate speak of summer berries and sunshine.

#### STYLE:

Delicate, dry rosé.

#### CULTIVAR:

Cinsault (100%)

### VITICULTURE AND WINEMAKING:

The Cinsault vineyard that supplied the grapes for this wine thrive on a South westerly-facing slope. Harvest took place at the end of March, with picking coinciding with low sugar levels. Once the juice was extracted, sugar was concentrated with reverse osmosis to 22° Balling. The wine was fermented for 14 days before being fined, settled, 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 two years from vintage.

### FOOD SUGGESTIONS:

This wine's personality makes it a real winner when served with seafood or crisp garden salads. Alternatively, as an aperitif - always slightly chilled.

### CHEMICAL ANALYSIS:

Residual sugar	2.7 g/l	Total acidity (TA)	5.3 g/l
Alc	12.5%	pH	3.40

#### WINEMAKER:

Tinus le Roux

#### VITICULTURIST:

Sakkie Bosman

#### APPELLATION:

Robertson



BONNIEVALE



/ bonnievalewines

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