

# Limited Release

## CHARDONNAY

### 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 opens with a crescendo of lime and grapefruit on the nose. On the crisp and fresh palate, they join a chorus of flintiness with the slightest hint of oak. The wine spent seven months in French oak, which has delivered sublime integration and a beautifully round mouthfeel. The finish is protracted and satisfying.

### STYLE:

White wine.

### CULTIVAR:

Chardonnay

### VITICULTURE AND WINEMAKING:

Strict pruning, suckering and canopy management is applied to the vineyards used for making this wine. In the cellar, the wine spends seven months in French oak, with regular batonnage.

### SOILS:

Deep alluvial soils nourish the roots of our Chardonnay vineyards. Classified as red-brown Karoo, these soils incorporate deposits of lime, gravel, white pebbles, and weathered shale.

### MATURATION POTENTIAL:

Enjoy now or be rewarded by allowing the wine to develop in bottled for up to three years from vintage.

### FOOD SUGGESTIONS:

Always serve this wine slightly chilled. It is wonderful on its own as an aperitif, but also shines when presented with dishes of duck, pork and matured cheeses

### CHEMICAL ANALYSIS:

Residual sugar	2.1 g/l	Total acidity (TA)	6.6 g/l
Alc	14%	pH	3.61

### WINEMAKER:

Jean Slabber

### VITICULTURIST:

Sakkie Bosman

### APPELLATION:

Robertson



BONNIEVALE



/ bonnievalewines

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