

Limited Release

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:

Patience has once again been rewarded with this rare wine. Its divine aroma is highlighted by notes of pure red fruit, notably raspberry, and supported by alluring hints of liquorice. This character emerges again in the juicy palate, now with fine, ripe tannins that provide structure and depth to wine. From 18 months in French and American oak came balance and outstanding integration that holds it together, through to the very end of its lasting finish.

STYLE:

Full-bodied red wine.

CULTIVAR:

Cabernet Sauvignon (100%)

VITICULTURE AND WINEMAKING:

Rows that show a consistent history of good quality are identified for the making of this wine. They are then subjected to a strict pruning, suckering, canopy management, green dropping, and water management. During ripening, grapes are regularly tested and tasted to be harvest at optimal ripeness. The fruit then undergoes secondary selection as grapes are singled out in the vineyard and hand-picked into small kg bins. The wine is fermented in small batches with a selection of yeast that promotes complex flavours. After fermentation, it undergoes malolactic fermentation in a selection of French, American and European oak. Further fermentation takes place in these barrels for a period of 18 to 21 months, followed by an additional bottle maturation period prior to release

SOILS:

The vineyard for this wine thrive in alluvial, red-brown Karoo soils with lime, gravel, white pebbles, and 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:

Anytime this wine is opened is an occasion, whether it is enjoyed on its own or paired with food. It shows extremely well with red meat dishes and venison of all kinds.

CHEMICAL ANALYSIS:

Residual sugar	1.9 g/l	Total acidity (TA)	5.6 g/l
Alc	13.44%	pH	3.65

VITICULTURIST:

Sakkie Bosman

APPELLATION:

Bonnievale Ward



BONNIEVALE



/ bonnievalewines

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