

# The River Collection

## ROSÉ MOSCATO PERLÉ

### 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:

Every sip unleashes succulent field berries on a suggestion of bubbles, giving Bonnievale Moscato Perle its fun-loving and refreshing character. Made from Muscat de Frontignan grapes, the wine is deliciously light bodied and elegantly fruity. Serve chilled and with some ice to experience the fresh sparkle of Bonnievale in a glass.

### STYLE:

Rosé perle wine.

### CULTIVAR:

Muscat de Frontignan.

### VITICULTURE AND WINEMAKING:

The vineyards from which grapes are selected for this wine thrive on a north-facing slope and are drip irrigated. Its fruit is generally harvested in mid-March, depending on the point they reach optimal ripeness. In the winery, it is fermented for 16 days at 16°C. Once bottled, the wine is given a light carbonation to give it its unmistakable personality.

### SOILS:

The vineyards grow in alluvial Red-Brown Karoo soils that comprise deposits of lime, gravel, white pebbles and weathered shale.

### MATURATION POTENTIAL:

This perle wine is ideal for enjoyment now, but will certainly continue to develop for up to two years from vintage.

### FOOD SUGGESTIONS:

The wine is well suited as a delicious refreshment for occasions of al fresco dining. Pair it with bountiful salads, crowd-pleasing hamburgers, pizzas and spicy foods like curry.

### CHEMICAL ANALYSIS:

Residual sugar	57.7 g/l	Total acidity (TA)	4.9 g/l
Alc	9.0%	pH	3.42

### WINEMAKER:

Tinus le Roux

### VITICULTURIST:

Sakkie Bosman

### APPELLATION:

Robertson



BONNIEVALE



/ bonnievalewines

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