

The River Collection

SAUVIGNON BLANC

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:

Fresh and crisp like a sunny winter's morning, this wine shows a hint of flintiness behind a splendid array of tropical fruit. The character is sustained on the palate, balanced by a subtle herbaceous note, and extends to a long, satisfying finish.

STYLE:

Medium-bodied white wine.

CULTIVAR:

Sauvignon Blanc (100%)

VITICULTURE AND WINEMAKING:

The vineyards for this wine grow on a slope facing South-East with rainfall supplementation with micro irrigation. They are our most southerly vineyards and our coolest, too. Harvest took place in mid-February, with fruit sorted into three different batches. In the cellar, the juice of each component underwent 35 days of fermentation with one month of lees contact before being settled and blended for the final wine.

SOILS:

Deep alluvial soils nourish the roots of our Chenin Blanc 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 bottle for up to two years from vintage.

FOOD SUGGESTIONS:

This wine should ideally be slightly chilled when served. It is fantastically refreshing on its own, but pairs very well with seafood, including sushi.

CHEMICAL ANALYSIS:

Residual sugar	4.3 g/l	Total acidity (TA)	5.9 g/l
Alc	13.49%	pH	3.40

WINEMAKER:

Jean Slabber

VITICULTURIST:

Sakkie Bosman

APPELLATION:

Bonnievale Ward



BONNIEVALE



/ bonnievalewines

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