

Limited Release

SAUVIGNON BLANC

WINEMAKER'S NOTES:

The Limited Release Sauvignon blanc showcases a captivating nose, opening with vibrant aromas of gooseberry and passion fruit. The palate is layered with hints of tropical fruit flavours, subtle grassy notes and gooseberry, adding depth and complexity. The finish is textured and lingering, inviting another sip.

STYLE:

Medium-bodied white wine

CULTIVAR:

Sauvignon Blanc (100%)

VITICULTURE AND WINEMAKING:

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 six months of bottle maturation prior to release

MATURATION POTENTIAL:

This wine may be enjoyed now but patience will be rewarded as it continues develop for up to seven years from vintage.

FOOD SUGGESTIONS:

Pair with fresh seafood, goat cheese, and herb-infused dishes to unlock the full potential of the Limited Release Sauvignon Blanc.

CHEMICAL ANALYSIS:

Residual sugar	2.0 g/l	Total acidity (TA)	6.3 g/l
Alc	13.5%	pH	3.45



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