



# Bonfire Hill, Extreme Vineyards White, Western Cape, South Africa, 2020

## Viticulture

All around the far-flung edges of South African winelands are special blocks of vineyards that disappear into massive blends of often mediocre quality. This range of wines is all about plucking these vineyards from obscurity and allowing them to sing.

## Winemaking

Chenin Blanc is tank fermented; Roussanne and Grenache Blanc barrel fermented, on lees for 8 months with a touch of Viognier from The Drift Estate. Destemmed to open top fermenters, 14+ days on the skins, fermented with natural yeast at 11°C, pressed in a basket press to barrel, partial malolactic fermentation.

## Tasting Note

Welcome to complex, ripe aromas of citrus and peach, backed up by the faintest sprinkling of fresh thyme and vanilla. The aromas introduce a palate altogether more complex, with rich, more-ish, juicy stone fruit, wrapped up in crunchy, refreshing, grapey acidity. Mouth-filling, delicious and succulent.

## Food Matching

Spring vegetables, light seafood dishes and scallops.

## Awards

Winemagazine.co.za 91 Points



Product code: 2665

### Technical Details

#### Varieties:

Chenin Blanc 67%  
Grenache Blanc 12%  
Others 21%



**ABV:** 12%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 8 Months

**Type:** 600L, 300L, 228L

French Oak

**% wine oaked:** 24

**% new oak:** None

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