

Saronsberg Sauvignon Blanc 2005

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit salad flavours followed by hints of grass and green pepper.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker :

wine of origin :

analysis : alc : 12.45 % vol rs : 2.50 g/l pH : 3.25 ta : 6.30 g/l va : 0.45 g/l

type : White

pack : Bottle **size :** 0 **closure :** 0

ageing : This wine should reach its peak by mid 2006 and can be enjoyed with a variety of dishes or on its own.

in the vineyard : Cultivar: Sauvignon Blanc

Clones: SB 10/ R99

Age: 10 and 15 years respectively

Soil: Structured red soil (Hutton)

about the harvest: Picked in the early morning hours in four separate pickings for maximum flavour diversity.

Harvest dates: 30 January and 4, 11 and 13 February 2005

Yield: 3 - 8 ton/ha

Balling at harvest: 18° - 21.5° B

pH at harvest: 3.22

Total acid at harvest: 7.5 - 9.5 g/l

in the cellar : Force cooled to 4 °C, bunch sorted, destemmed into satellite tanks and deposited into cold soak tanks for 24 hours at 8 °C. Drained and pressed, keeping the free-run and press fractions separate. Settled for 48 hours at 5 °C with only enzymes. Fermented at 11 °C for 20 to 25 days with Vin 7 and Vin 13 yeasts. Left on the lees at 10 °C for 75 days after fermentation, stirring every 10 days. The various tanks were racked and blended, adding bentonite for protein stabilisation and given a coarse sheet filtration prior to bottling. Bottled with a sterile sheet filtration, bottle aged for 3 months prior to release. Handled reductively throughout the vinification process with a lot of dry ice (CO₂) and nitrogen.