

Provenance Sauvignon Blanc 2009

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

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewald Heyns

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2 g/l pH : 3.27 ta : 7.5 g/l va : 0.55 g/l so2 : 143 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Light

pack : Bottle **closure :** Screwcap

in the vineyard :

Cultivar: SauvignonBlanc

Clones: SB10/ R99; SB316/Ramsey

Age: 9– 16 years

Soil: Structured red clay-loam and weathered shale soils

about the harvest:

Harvest: 28th January to 12th February 2008

Yield: 5– 8 ton/ha

Balling: 20– 22,5 °B

pH: 3,10

Total acid: 6.5– 8,5 g/l

in the cellar :

The grapes were hand picked in the early morning hours in five separate pickings to maximise flavour diversity. It was then force cooled to 4 °C, bunch sorted and destemmed into satellite tanks. The mash was deposited into cold-soak tanks for 12 hours at 8 °C.

The free-run juice was drained to settling tanks and the skins pressed, keeping the free-run and press fractions separate. After settling for 48 hours at 5 °C using only enzymes, the clear juice was racked and allowed to heat up for yeast inoculation.

The juice was fermented at 11 °C for 18 to 22 days with Vin7 yeasts. It was left on the lees at 10 °C for 6 months after fermentation, stirring every 14 days. The wine was handled reductively throughout the vinification process with a lot of dry ice (CO₂) and nitrogen. Various tanks were racked and blended. Bentonite was added for protein stabilization, followed by a coarse sheet filtration prior to bottling. Bottling was done with a sterile sheet filtration and the wine bottle aged for 3 months prior to release.

