

## Saronsberg Brut MCC 2007

The wine has a translucent colour with a slight green edge and a prominent mousse. Delicate flavours of toasted biscuit, creamy lees and fresh apple end with a long, elegant, dry finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Saronsberg Cellar

**winemaker** : Dewaldt Heyns

**wine of origin** : Breede River

**analysis** : **alc** : 11.85 % vol **rs** : 6.4 g/l **pH** : 3.34 **ta** : 6.9 g/l **va** : 0.34 g/l **so2** : 40 mg/l **fso2** : 0 mg/l

**type** : Sparkling **style** : Dry **taste** : Mineral

**pack** : Bottle **closure** : Cork

Michelangelo International Wine Awards 2011 - Gold Award  
Winemakers Choice Awards 2011 - Diamond Award

**ageing** : Age: 5 years

**in the vineyard** : Cultivar: Chardonnay

Clones: CY55, CY95

Age: 5 years

Soil: Partly decomposed Malmesbury shale

**about the harvest**: The grapes were picked in the early morning hours and pressed as whole bunches. Only the first 450 litre of juice was collected. It was then settled for 48 hours at 9°C with only enzymes.

Yield: 5 ton/ha

Balling: 18 °B

pH: 2.95

Total acid: 9,5 – 10,5 g/l

**in the cellar** : After 32 months on the lees the wine was riddled by hand and degorged. A liqueur consisting of barrel-fermented Chardonnay and 8 g/l sugar was added.

Alcohol: 11,85 vol %

Total acid: 6,90 g/l

pH: 3.34

Residual sugar: 8,00 g/l

Volatile acidity: 0,34 g/l

Free sulphur: 0 mg/l

Total sulphur: 40 mg/l

