

## Provenance Sauvignon Blanc 2011

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.

&lt;!-- /\* Font Definitions \*/@font-face{font-family:Arial;panose-1:2 11 6 4 2 2 2 2 4;mso-font-charset:0;mso-generic-font-family:auto;mso-font-pitch:variable;mso-font-signature:3 0 0 0 1 0;}@font-face{font-family:Georgia;panose-1:2 4 5 2 5 4 5 2 3 3;mso-font-charset:0;mso-generic-font-family:auto;mso-font-pitch:variable;mso-font-signature:3 0 0 0 1 0;}/\* Style Definitions \*/p.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Saronsberg Cellar

**winemaker** : Dewald Heyns

**wine of origin** : Tulbagh

**analysis** : **alc** : 13.24 % vol **rs** : 1.6 g/l **pH** : 3.33 **ta** : 6.6 g/l **va** : 0.43 g/l **so2** : 106 mg/l **fso2** : 32 mg/l

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

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Age: 10 - 17 years

Soil: Structured red clay-loam and weathered shale soils

**about the harvest**: The grapes were hand picked in the early morning hours in four separate pickings to maximise flavour diversity.

Harvest: 26th January to 5th February 2011

Yield: 5 - 8 ton/ha

Balling: 20 - 22,5 °B

pH: 3,33

Total acid: 6.6g/l

**in the cellar** : 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 9 months after fermentation, stirring every 14 days the first three months and monthly thereafter. 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 6 months prior to release.

