

Saronsberg Methode Cap Classique 2008

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 : Tulbagh

analysis : alc : 12.53 % vol rs : 7.00 g/l pH : 3.15 ta : 6.80 g/l va : 0.32 g/l so2 :
30 mg/l fso2 : 5 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

2008 Vintage

International Wine Challenge - Silver Medal
Concours Mondial de Bruxelles 2012 - Gold

2007 Vintage

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

in the vineyard : Cultivar: Chardonnay

Clones: CY55, CY95

Age: 9 years

Soil: Partly decomposed Malmesbury shale

about the harvest: The grapes were picked in the early morning hours.

Yield: 5t/ha

Balling: 18° Balling

pH: 2.95

Total Acid: 9.5 - 10.5

in the cellar : The grapes were pressed as whole bunches. Only the first 450 l of juice was collected. It was then settled for 48 hours at 9° C with only enzymes. Fermentation was done at 14° C for 15 to 20 days with EC1118. Malolactic fermentation was completed in tanks. It was then left on the fine lees at 12° C for 9 months after fermentation, stirring every 14 days for the first three months and monthly thereafter. The base wine was cold stabilised, racked, blended and bentonite added for protein stabilisation. Bottling followed and the second fermentation was initiated and completed in the bottle. After 36 months on the lees the wine was riddled by hand and degorged. A liqueur consisting of barrel-fermented Chardonnay and 6 g/l sugar was added.

