

## Saronsberg Methode Cap Classique 2009

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 : 11.68 % vol   rs : 7.2 g/l   pH : 3.25   ta : 7.1 g/l   va : 0.39 g/l   so2 : 37 mg/l   fso2 : 0 mg/l

**type :** Red   **style :** Dry

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

### 2009 Vintage

2013 International Wine and Spirit Competition - Silver Outstanding  
2013 Michelangelo International Wine Awards - Gold  
2013 Old Mutual Trophy Wine Show - Bronze  
2013 Top 100 SA Wine Challenge  
2012 Effervescents du Monde - Silver  
2012 Michelangelo - Gold  
2012 Amorim Cap Classique - Gold  
2012 Veritas Wine Awards - Bronze  
2012 Amorim MCC Challenge - Gold

### 2008 Vintage

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

### 2007 Vintage

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

**in the vineyard :** Cultivar: Chardonnay, Pinot Noir

Clones: CY55, CY95, PN

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.

