

## Saronsberg Sauvignon Blanc Straw Wine 2006

The wine has a deep, golden straw colour with floral, dried peach and caramelised honeyed flavours. The body is full, sweet without becoming cloying. It is rounded off with a good acid balance and integrated oak.

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

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 10.50 % vol   rs : 190 g/l   pH : 3.90   ta : 6.50 g/l   va : 1.10 g/l   so2 : 150 mg/l   fso2 : 18 mg/l

**type :** White   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

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

Clones: SB 316

Age: 12 years

Soil: Partially decomposed Malmesbury shale with course gravel.

**about the harvest:** Five tons of Sauvignon Blanc grapes were picked by hand in the early morning hours and packed onto straw pallets.

Harvest: 8/2/2006

Yield: 5 ton/ha

Balling: 23.5° B

pH: 3.65

Total acid: 6.9 g/l

**in the cellar :** It was left to dry for a three to four week period in the shade until it almost turned to raisins. The bunches were then crushed into the press followed by an 8 hour press cycle to recover the small amount of juice from the berries. The juice was settled for 48 hours at 5° C with only enzymes. The juice was then racked into new 300l Allier French oak and fermentation was allowed to start naturally. Fermentation took 6 months to complete. The wine was allowed to age in barrel for a total of 24 months. It was racked given a bentonite fining and bottled with a sterile sheet filtration.

