

## Saronsberg Sauvignon Blanc 2013

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit-salad flavours, followed by hints of grass a full-bodied mouthfeel and a refreshingly flinty aftertaste.

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

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 13.71 % vol rs : 2.0 g/l pH : 3.28 ta : 6.2 g/l va : 0.59 g/l so2 : 134 mg/l fso2 : 41 mg/l

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

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

### 2013 Vintage

2013 Veritas Wine Awards - Bronze

### 2012 Vintage

2013 Top 100 SA Wines

2012 Best Value Wine Guide

2012 Finalist in FNB Top 20 Sauvignon Blanc

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

Clones: SB 10/ R99; SB316/Ramsey

Age: 12 - 18 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: 30th January to 12th February 2013

Yield: 5 - 8 ton/ha

Balling: 21,5 - 23,2 ?B

pH: 3,20

Total acid: 6.5 - 8,1 g/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 16 to 22 days with Vin7 and B2000 yeasts. It was left on the fine lees at 16 °C for 3 months after fermentation, stirring every 10 days. A small percentage of Semillon was blended into the wine adding some palate weight and depth to the wine. The Sauvignon Blanc was handled reductively throughout the vinification process using dry ice (CO2) and nitrogen. 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 3 months prior to release.

