

Saronsberg Provenance Earth in Motion 2014

The Earth in Motion has prominent tropical aromas; the Chenin Blanc contributes white pear, litchi and floral notes and the Sauvignon Blanc delicate gooseberry, exotic fruit and a hint of minerality. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

variety : Chenin Blanc | 52% Chenin Blanc, 48% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 13.59 % vol rs : 3.6 g/l pH : 3.36 ta : 132 g/l va : 0.36 g/l so2 : 132 mg/l fso2 : 36 mg/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : Cultivar: Chenin Blanc 52%, Sauvignon Blanc 48%

Clones: SN550, SB316

Rootstock: Mgt 101-14, Ramsey

Age: Average 12 years

Soil: Structured red soils with coarse gravel

about the harvest: Harvest: Sauvignon Blanc 13 February and Chenin Blanc 3 March 2014

Yield: 8.5 ton/ha (55 hl/ha)

Balling: 23.2° B

pH: 3.25 - 3.32

Total acid: 5.9 - 6.7g/l

in the cellar : The Sauvignon Blanc is grown on the higher lying farm, Welgedund, and the Chenin Blanc on Waveren, situated in the valley floor. The grapes were hand-picked in the early morning and forcecooled to 4° C. They were then bunch-sorted, destemmed, partially crushed into a satellite tank and deposited into the press. The Sauvignon Blanc portion was given a cold soak of 12 hours at 8° C. Only the free-run juice was collected and cold-settled for 48 hours to remove the lees.

The clear juice was racked off the lees and inoculated with CY3079 for the Chenin Blanc and Vin 7 for the Sauvignon Blanc. The Chenin Blanc was fermented at 16° C and the Sauvignon Blanc at 12° C. Fermentation lasted 16 and 21 days for the respective cultivars. Both were racked off their gross lees immediately after fermentation was completed, but kept on their fine lees for three months. The fine lees were stirred weekly to promote yeast autolysis for increased complexity and body. The blend was made and the wine prepared for bottling, being both protein and cold stabilised. Bottling was done with a fine sheet filtration.

