

## Saronsberg Sauvignon Blanc 2015

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 : 13.72 % vol   rs : 2.2 g/l   pH : 3.35   ta : 6.4 g/l   va : 0.38 g/l   so2 : 118 mg/l   fso2 : 35 mg/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

### 2014 Vintage

2014 Michelangelo International Wine and Spirit Awards - Double Gold

### 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: 13 - 19 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: 20 - 27 January 2015

Yield: 5.1-8 ton/ha

Balling: 22.5° - 23.5° B

pH: 3.20

Total acid: 6.5 -7.5 g/l

### in the cellar :

The grapes were hand-picked in the early morning hours in four separate pickings to maximise flavour diversity. It was then force-cooled to 4 °C, bunch-sorted and destemmed into satellite tanks. The mash was deposited into coldsoak 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. The Sauvignon Blanc was handled reductively throughout the vinification process using CO2 and nitrogen. Bentonite was added for protein stabilisation, followed by a coarse sheet filtration prior to bottling. Bottling was done with a sterile sheet filtration and the wine was bottle aged for 3 months prior to release.

