

Saronsberg Six Point Three Straw Wine 2008

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** : 10.67 % vol **rs** : 193 g/l **pH** : 3.74 **ta** : 5.50 g/l **va** : 1.04 g/l **so2** : 35 mg/l **fso2** : 12 mg/l

type : White **style** : Sweet **body** : Full **wooded**

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

in the vineyard : Cultivar: Sauvignon Blanc

Clones: SB 316

Age: 13 years

Soil: Partially decomposed Malmesbury shale with coarse gravel.

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

Yield: 5ton/ha

Balling: 23.5° B

pH: 3.60

Total Acid: 6.7

Harvest Date: 12/02/2008

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 36 months. It was racked given a bentonite fining and bottled with a sterile sheet filtration.

