

Saronsberg Brut Methode Cap Classique 2015

The wine has a translucent colour with a slight green edge and a prominent mousse. Delicate flavours of toasted biscuit, creamy lees and fresh apple end with a long, elegant, dry finish.

variety : Chardonnay | 100% Chardonnay

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 11.90 % vol rs : 5.5 g/l pH : 3.24 ta : 6.7 g/l va : 0.39 g/l so2 : 20 mg/l fso2 : 3 mg/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity

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

2017 SAWi Awards - Grand Gold

2012 Vintage

2016 Top 100 SA Double Platinum

2011 Vintage

2015 Gold Concours Mondial de Bruxelles

2010 Vintage

2014 International Wine and Spirit Competition - Silver

2009 Vintage

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Michelangelo International Wine Awards - Gold

2013 Old Mutual Trophy Wine Show - Bronze

2013 Top 100 SA Wine Challenge

2012 Effervescents du Monde - Silver

2012 Michelangelo - Gold

2012 Amorim Cap Classique - Gold

2012 Veritas Wine Awards - Bronze

2012 Amorim MCC Challenge - Gold

2008 Vintage

International Wine Challenge - Silver

2012 Concours Mondial de Bruxelles - Gold

2007 Vintage

2011 Winemakers' Choice Diamond Awards - Diamond

2011 Michelangelo International Wine Awards - Gold

in the vineyard : Cultivar: Chardonnay 100%

Clones: CY55, CY95

Age: 13 years

Soil: Partly decomposed Malmesbury shale and structured red-yellow clay loam soils with coarse gravel.

about the harvest: The grapes were picked in the early morning hours and pressed as whole bunches.

Yield: 7,8 ton/ha

Balling: 18 °B

pH: 2.95

Total acid: 9,0 – 10,5 g/l

in the cellar : Only the first 420 l of juice per ton was collected. It was then settled for 48 hours at 9 °C with only enzymes. Fermentation was done at 14 °C for 15 to 20 days with EC1118. Malolactic fermentation was completed in tanks. It was then left on the fine lees at 12 °C for 3 months after fermentation, stirring every 14 days for the first



month and monthly thereafter. The base wine was cold stabilised, racked, blended and bentonite added for protein stabilisation. Bottling followed and the second fermentation was initiated and completed in the bottle. After a minimum of 24 months on the lees the wine was riddled by hand and disgorged. A liqueur with a small amount of barrel aged Chardonnay was used and 5 g/l sugar was added.