

Saronsberg Brut Methode Cap Classique 2016

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 : 11.60 % vol rs : 6.0 g/l pH : 3.16 ta : 6.9 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

2016 Vintage

Veritas: Gold

2015 Vintage

South African Wine Index: Platinum

Tim Atkin SA Report: 92 Points

Michelangelo Awards 2017: Gold

2012 Vintage

Top 100 SA 2016: Double Platinum

Concours Mondial Bruxelles 2016: Gold

South African Wine Index: Grand Gold

Tim Atkin Report: 90 Points

2011 Vintage

Concours Mondial Bruxelles 2015: Gold

2010 Vintage

Winemakers' Choice Awards 2014: Gold

2009 Vintage

Michelangelo 2012 Awards: Gold

Amorim MCC Challenge: Gold

National Wine Challenge 2013: Double Gold

Michelangelo Awards 2013: Gold

2008 Vintage

Concours Mondial Bruxelles: Gold

2007 Vintage

Michelangelo Awards: Gold

Winemakers' Choice Awards: Diamond

in the vineyard : Cultivar: Chardonnay 100%

Clones: CY55, CY95

Age: 14 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: 8.5 ton/ha

Balling: 18 °B

pH: 2.95

Total acid: 8,5 – 9,5 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 4,5 g/l sugar was added.