

Saronsberg Sauvignon Blanc 2018

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 : 12.58 % vol rs : 1.4 g/l pH : 3.18 ta : 6.7 g/l va : 0.34 g/l so2 : 116 mg/l fso2 : 36 mg/l

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

pack : Bottle **size :** 750ml **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: 14-20 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: 30 January to 12 February 2018

Yield: 6.0 – 7.8 ton/ha

Balling: 22.1–23.2 °B pH: 3.20

Total acid: 6.8–8.4 g/l

in the cellar : It was then force-cooled to 4 °C, bunch-sorted and destemmed into satellite tanks. The mash was deposited into cold-soak tanks for 4 to 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 13 °C for 18 to 29 days with Vin7 and CKS102 yeast. 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.

