

## Saronsberg Sauvignon Blanc 2019

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 : 13.28 % vol   rs : 1.7 g/l   pH : 3.24   ta : 6.6 g/l   va : 0.36 g/l   so2 : 0 mg/l   fso2 : 0 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: 31 January to 12 February 2019

Yield: 5.8 – 7.4 ton/ha

Balling: 21.5 – 22.6 °B

pH: 3.10

Total acid: 6.3–7.4 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 CO<sub>2</sub> 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.

