

Saronsberg Sauvignon Blanc 2023

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 : 12.75 % vol rs : 2.1 g/l pH : 3.27 ta : 7.6 g/l va : 0.59 g/l so2 : 147 mg/l fso2 : 43 mg/l

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

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

in the vineyard : Clones: SB 10/ R99; SB316/Ramsey

Age: 15 - 21 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 2023

Yield: 5.8 – 7,4 ton/ha

Balling: 21.5 – 22.6 °B

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.

