

## Saronsberg Earth in Motion 2023

The Earth in Motion has prominent tropical aromas with the Sauvignon Blanc contributing delicate gooseberry, exotic fruit and a hint of minerality; the Chenin Blanc provides white pear, litchi and floral notes. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

**variety :** Chenin Blanc | 100%

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 12.51 % vol rs : 2.0 g/l pH : 3.32 ta : 6.3 g/l va : 0.64 g/l so2 : 132 mg/l fso2 : 43 mg/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

The Sauvignon Blanc is grown on the higher lying farm, Welgegund, and the Chenin Blanc on Waveren, situated in the valley floor.

### in the vineyard :

Clones: SB316

Rootstock: Mgt 101-14, Ramsey

Age: Average 17 years

Soil: Structured red soils with coarse gravel

**about the harvest:** The grapes were hand-picked in the early morning and force-cooled to 4 °C.

Harvest: February 2023

Yield: 8.1 ton/ha (55 hl/ha)

Balling: 22.4 °B

**in the cellar :** The Chenin Blanc is grown on the Waveren farm, situated in the valley floor. The grapes were hand-picked in the early morning and force-cooled to 4 °C. They were then bunch-sorted, destemmed, partially crushed into a satellite tank and deposited into the press. The clear juice was racked off the lees and inoculated with CY3079 for the Chenin Blanc and Vin 7 for the Sauvignon Blanc.

The Chenin Blanc was fermented at 14 °C. Fermentation lasted 22 days, and was then racked off its gross lees immediately after fermentation was completed, but kept on their fine lees for three months. The fine lees was stirred weekly to promote yeast autolysis for increased complexity and body. The wine prepared for bottling, being both protein and cold stabilised. Bottling was done with a fine sheet filtration.

