SARONSBERG

TULBAGH

Earth in Motion 2021

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.

Harvest

Cultivar:	Sauvignon Blanc 55%, Chenin Blanc 45%
Clones:	SN550, SB316
Rootstock:	Mgt 101-14, Ramsey
Age:	Average 17 years
Soil:	Structured red soils with coarse gravel
Harvest:	Sauvignon Blanc 21 January and Chenin Blanc 16 February 2021
Yield:	8.1 ton/ha (55 hl/ha)
Balling:	22.4 °B
pH:	3.25 – 3.38
Total acid:	5.9 – 7.0g/l

Fermentation

The Sauvignon Blanc is grown on the higher lying farm, Welgegund, and the Chenin Blanc on Waveren, 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 Sauvignon Blanc portion was given a cold soak of 12 hours at 8 °C. Only the free-run juice was collected and cold-settled for 48 hours to remove the lees. 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 and the Sauvignon Blanc at 13 °C. Fermentation lasted 22 and 27 days for the respective cultivars. Both were racked off their 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 blend was made and the wine prepared for bottling, being both protein and cold stabilised. Bottling was done with a fine sheet filtration.

Analysis

Alcohol:	13.05 %
Total acid:	5.7 g/l
pH:	3.38
Residual sugar:	2.6 g/l
Volatile acidity:	0.42 g/l
Free sulphur:	51 mg/l
Total sulphur:	131 mg/l