



SARONBERG

TULBAGH

Sauvignon Blanc 2020

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.

Harvest

Cultivar:	Sauvignon Blanc
Clones:	SB 10/ R99; SB316/Ramsey
Age:	14–20 years
Soil:	Structured red clay-loam and weathered shale soils
Harvest:	31 January to 12 February 2020
Yield:	5.8 – 7,4 ton/ha
Balling:	21.5 – 22.6 °B
pH:	3.10
Total acid:	6.3–7.4 g/l

Fermentation

The grapes were hand-picked in the early morning hours in four separate pickings to maximise flavour diversity. 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.

Analysis

Alcohol:	13.28 vol %
Total acid:	6.6 g/l
pH:	3.24
Residual sugar:	1.7 g/l
Volatile acidity:	0.36 g/l
Free sulphur:	43 mg/l
Total sulphur:	147 mg/l

