



SARONSBERG



SAUVIGNON BLANC 2022

HARVEST

Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Harvest: 31 January to 12 February 2022

Age: 15–21 years

Soil: Structured red clay-loam and weathered shale soils.

Yield: 5.8 – 7,4 ton/ha

Balling: 21.5 – 22.6 °B

VINIFICATION

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 were 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: 12.85 vol %

Total acid: 5.9 g/l

pH: 3.39

Residual sugar: 1.4 g/l

Volatile acidity: 0.49 g/l

Free sulphur: 49 mg/l

Total sulphur: 137 mg/l

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.

