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Saronsberg Provenance Earth in Motion 2015

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

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 13.08 % vol **rs :** 4.1 g/l **pH :** 3.48 **ta :** 5.5 g/l **va :** 0.32 g/l **so2 :** 116 mg/l **fso2 :** 40 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :
Clones: SN550, SB316
Rootstock: Mgt 101-14, Ramsey
Age: Average 13 years
Soil: Structured red soils with coarse gravel

about the harvest: Harvest: Sauvignon Blanc 20 January and Chenin Blanc 13 February 2015
Yield: 7.9 ton/ha (55 hl/ha)
Balling: 22.7° B
pH: 3.32 - 3.45
Total acid: 5.9 - 6.7g/l

in the cellar :
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 16 °C and the Sauvignon Blanc at 12 °C. Fermentation lasted 18 and 24 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 were 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.