



# SARONSBERG

## ARTSPACE 2016

### HARVEST

Cultivar:	Chenin Blanc
Clones:	SN255
Rootstock:	Richter 110
Age:	Average 10 years
Soil:	Structured red soils with coarse gravel and weathered shale soils
Yield:	6,8 tons per hectare
Balling:	22° Balling
pH:	3.50
Total acid:	5.3 g/l

### FERMENTATION

The grapes were handpicked in the early morning and force-cooled to 4 °C. The Chenin Blanc was pressed whole bunch and the juice settled in tanks at 5 °C for 48 hours.

The clear juice was racked, separately inoculated and fermented with Vin 13 and Vin 7 yeast. The fermentation temperature was kept between 11 and 14 °C. After alcoholic fermentation the wines were racked and matured for 4 months on its fine lees, which was stirred every week to add greater richness to the palate.

The wine was cold and protein stabilised and filtered through a fine sheet filtration prior to bottling.

### ANALYSIS

Alcohol:	12.66%
Total acid:	5.4 g/l
pH:	3.46
Residual sugar:	2.4 g/l
Volatile acidity:	0.34 g/l
Free sulphur:	42 mg/l
Total sulphur:	127 mg/l

The wine has a light green colour with a green tinge around the rim. The nose reveals a mélange of tropical flavours, delicate floral and herbal notes. The palate reveals a balanced wine with layered fruit complexity that lingers, ending in a fresh mineral finish.

