



# SARONSBERG

## 2011 Brut Methode Cap Classique

### Harvest

Cultivar:	Chardonnay 91%, Pinot Noir 9%
Clones:	CY55, CY95, PN 59
Age:	9 years
Soil:	Partly decomposed Malmesbury shale
Yield:	7,5 ton/ha
Balling:	18 °B
pH:	2.95
Total acid:	9,5 – 11,5 g/l

### Fermentation

The grapes were picked in the early morning hours and pressed as whole bunches. Only the first 420 l of juice per ton was collected. It was then settled for 48 hours at 9 °C with only enzymes. Fermentation was done at 14 °C for 15 to 20 days with EC1118. Malolactic fermentation was completed in tanks. It was then left on the fine lees at 12 °C for 9 months after fermentation, stirring every 14 days for the first three months and monthly thereafter. The base wine was cold stabilised, racked, blended and bentonite added for protein stabilisation. Bottling followed and the second fermentation was initiated and completed in the bottle. After a minimum of 30 months on the lees the wine was riddled by hand and degorged. A liqueur consisting of barrel-fermented Chardonnay was used and 6 g/l sugar was added.

### Analysis

Alcohol:	11.59 vol %
Total acid:	6.5 g/l
pH:	3.20
Residual sugar:	6.5 g/l
Volatile acidity:	0.34 g/l
Free sulphur:	0 mg/l
Total sulphur:	26 mg/l

The wine has a translucent colour with a slight green edge and a prominent mousse. Delicate flavours of toasted biscuit, creamy lees and fresh apple end with a long, elegant, dry finish.

### Awards

#### **2009 Vintage**

Top 100 SA Wines 2013  
Michelangelo Wine Awards 2013 - GOLD  
Michelangelo Wine Awards 2012 – GOLD  
Amorim MCC Challenge 2012 - GOLD

#### **2008 Vintage**

Concours Mondial de Bruxelles 2012 - GOLD

#### **2007 Vintage**

Michelangelo Wine Awards 2011 – GOLD  
Winemakers' Choice Diamond Awards 2011 - DIAMOND

