



SARONSBERG

Tulbagh

Earth in Motion 2024

The Earth in Motion has prominent tropical aromas of white pear, litchi and floral notes with a hint of minerality. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

Harvest

Cultivar:	Chenin Blanc
Clones:	SB316
Rootstock:	Mgt 101-14, Ramsey
Age:	Average 18 years
Soil:	Structured red soils with coarse gravel
Harvest:	February 2024
Yield:	8.1 ton/ha (55 hl/ha)
Balling:	22.4 °B
pH:	3.25 – 3.38
Total acid:	5.9 – 7.0g/l

Fermentation

The Chenin Blanc is grown on the Waveren farm, 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 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 14 °C. Fermentation lasted 22 days, and was then racked off its gross lees immediately after fermentation was completed, but kept on their fine lees for three months. The fine lees was stirred weekly to promote yeast autolysis for increased complexity and body. The wine prepared for bottling, being both protein and cold stabilised. Bottling was done with a fine sheet filtration.

Analysis

Alcohol:	13.1 %
Total acid:	5.3 g/l
pH:	3.31
Residual sugar:	1.0 g/l
Volatile acidity:	0.64 g/l
Free sulphur:	43 mg/l
Total sulphur:	108 mg/l

