

## Saronsberg Shiraz 2006

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**2008 Swiss International Air Lines Wine Awards â€” Bronze Award**

The wine has a deep, dark purple colour with prominent ripe plum, red berry and floral flavours with undertones of spice. The oak is well balanced with full, firm yet accessible tannins.

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**variety :** Shiraz | 100% Shiraz

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Breede River

**analysis :** alc : 14.5 % vol rs : 3.60 g/l pH : 3.6 ta : 5.5 g/l va : 0.59 g/l so2 : 62 mg/l fso2 : 22 mg/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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\*2008 Swiss International Air Lines Wine Awards â€” Bronze Award

\*Double Gold - Veritas 2007

\*Winemakers Choice - Diamond Award

\*Silver Swiss International Wine Awards

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**in the vineyard :** Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22

Rootstock: R99 and Mgt 101/14

Age: 8 years

Soil: Structured red soils with coarse gravel and weathered shale soils.

**about the harvest:** Hand-picked in the early morning.

Harvest dates: 11 till 24 February 2005

Yield: 4.5 ton/ha

Balling at harvest: 25Â° B

pH at harvest: 3.50 - 3.75

Total acid at harvest: 6.1 - 7.50 g/l