

## Provenance Shiraz 2006

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

The wine has a deep, dark colour with soft ripe plum and red berry flavours with undertones of wood spice. The oak is well balanced with elegant and accessible tannins.

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**variety :** Shiraz | 100% Shiraz

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Breede River

**analysis :** alc : 14.50 % vol   rs : 3.20 g/l   pH : 3.52   ta : 5.5 g/l   va : 0.56 g/l   so2 :  
51 mg/l   fso2 : 15 mg/l

**type :** Red    **wooded**

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

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

\*Silver Veritas 2007

\*Gold Swiss International Wine Awards

\*Winemakers Choice - Diamond Award

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**in the vineyard :** Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22

Rootstock: R99 and Mgt 101-14

Age: Average 8 years

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

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

Harvest dates: 9 till 21 February 2005

Yield: 5 ton/ha

Balling at harvest: 25Â° B

pH at harvest: 3.55 - 3.70

Total acid at harvest: 6.25 - 7.00 g/l

**in the cellar :** The grapes were force cooled to 4 Â°C. It was then bunch sorted, destemmed and berry sorted on vibration tables by 25 highly trained staff. The berries were gently crushed into a satellite tank and deposited in open and closed fermenters. The must was dejuiced by 8 - 12% depending on the vineyard. It was given a cold soak of 3 - 4 days at 9 Â°C protected by a CO2 blanket. The juice was pumped over once daily during his period.

The tanks were then heated to 18 Â°C and inoculated with BM45, L2056 and D254 yeast. The fermentation temperature was allowed to peak at 28 Â°C and then brought down to 24 Â°C. The fermenting cap was punched down twice daily and one pumpover per day. About 50% was pressed at 2 - 5 Â°B and finished fermentation in barrels. The rest was given extended maceration after fermentation. Total time on the skins varies from 8 to 17 days. The wine was then pressed into 35% new and 75% 2nd fill 300 litre French Allier oak barrels. The press fraction was separated. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels.

After malolactic fermentation the wines were given a low sulphur dose and left on the gross lees for 10 months. The wine was then racked, blended and returned to barrels. After a total of 14 months in barrels the wine was given a light egg white fining and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. The wine was bottle matured for 9 months prior to release.