

Provenance Shiraz 2007

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.

Oven-baked Karoo lamb cutlets or a succulent lamb shank served with creamy mashed potatoes and oven-roasted vegetables.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.8 % vol rs : 3.5 g/l pH : 3.48 ta : 5.6 g/l va : 0.53 g/l so2 : 72 mg/l fso2 : 19 mg/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

Winner - Global Trader/WINE Magazine Shiraz Challenge 2010

Gold - Concours Mondial de Bruxelles 2010

Gold - Veritas 2009

in the vineyard : Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22, SH21, SH35

Rootstock: R99 and Mgt 101/14

Age: 9 years

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

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

Harvest dates: 20 February to 15 March 2007

Yield: 4.3 ton/ha

Balling at harvest: 24.7° B

pH at harvest: 3.45 - 3.65

Total acid at harvest: 6.25 - 7.20 g/l

