

Provenance Shiraz 2008

The wine has a deep, dark colour with soft ripe plum, red berry and floral flavours. The oak is well balanced with elegant and accessible tannins complemented by a touch of spice and full body.

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** : 15 % vol **rs** : 3.4 g/l **pH** : 3.43 **ta** : 6.2 g/l **va** : 0.51 g/l **so2** : 76 mg/l **fso2** : 22 mg/l

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

pack : Bottle **closure** : Cork

Gold - Concours Mondial De Bruxelles 2011

Gold - Michelangelo International Wine Awards 2010

in the vineyard : Cultivar: Shiraz

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

Rootstock: R99 and Mgt 101/14

Age: 10 years

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

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

Harvest dates: 12 February to 7 March 2008

Yield: 4.7 ton/ha

Balling at harvest: 25° B

pH at harvest: 3.40 - 3.68

Total acid at harvest: 6.20 - 7.50 g/l

