

Saronsberg Shiraz 2008

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.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 15.17 % vol rs : 3.4 g/l pH : 3.48 ta : 5.6 g/l va : 0.59 g/l so2 : 12 mg/l fso2 : 12 mg/l

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

pack : Bottle **closure** : Cork

Top 100 SA Wines 2011

Concours Mondial De Bruxelles 2011 - Gold

Michelangelo International Wine Awards 2010 - Double Gold

Veritas 2010 - Double Gold

Winemakers' Choice Diamond Awards 2010 - Diamond

in the vineyard : Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22

Rootstock: R99 and Mgt 101-14

Age: Average 9 years

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

about the harvest: The grapes were hand-picked in the early morning and force cooled to 4 °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.

Yield: 4,2 tons per hectare (28 hl/ha)

Balling: 25°B

pH: 3.40

Total acid: 5.5g/l

in the cellar : Total time on the skins varies from 14 to 22 days. The wine was then pressed into 90% new and 10 % second-fill Allier French 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 20 months in barrels the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. The wine was bottle matured for 12 months prior to release.

Alcohol: 15 vol %

Total acid: 5,6 g/l

pH: 3,48

Residual sugar: 3,4 g/l

Volatile acidity: 0,59 g/l

Free sulphur: 12 mg/l

Total sulphur: 69 mg/l

