

Saronsberg Provenance Rooi 2010

The Provenance Rooi has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied elegant finish.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 23% Merlot, 11% Malbec, 9% Petit Verdot, 4% Cabernet Franc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.67 % vol rs : 1.4 g/l pH : 3.62 ta : 6.2 g/l va : 0.66 g/l so2 : 95 mg/l fso2 : 30 mg/l

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

pack : Bottle **closure** : Cork

Vintage 2010

China Wine & Spirit Awards 2013 Best Value (CWSA) - Gold

Decanter World Wine Awards 2013 - Commended Medal

Top 100 SA Wine Challenge 2013

2012 Veritas Wine Awards - Silver Medal

International Wine Challenge 2012 - Commended

Concours Mondial de Bruxelles 2012 - Silver Medal

Top 100 SA Wines 2012: Bordeaux Red Blend - Best Value Award

Vintage 2009

Top 100 SA Wines 2011 - Status

Vintage 2008

Michelangelo International Wine Awards 2010 - Double Gold

Vintage 2007

Michelangelo International Wine Awards 2009 - Gold

Vintage 2006

Old Mutual Wine Awards 2008 - Trophy (Best Bordeaux Blend)

Vintage 2005

SAA on board Wine Listing Awards 2007 - Trophy

Veritas 2007 - Gold

Winemakers' Choice 2007 - Diamond

in the vineyard : Clones: CS46, CS37; MO343; PV400; MB1

Rootstock: R99, 101-14 Mgt

Age: Average 10 years

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

about the harvest: The grapes were handpicked in the early morning.

Harvest: 5 February to 12 March 2010

Yield: Average 5.4 ton/ha

Balling: Average 24.6°B

pH: 3.45 - 3.65

Total acid: 6.4 - 7.2 g/l

in the cellar : It was then force cooled to 4°C, bunch sorted, destemmed, berry sorted and gently crushed into a satellite tank. It was then deposited in open and closed fermenters. The must was dejuiced by 8 - 12% depending on the vineyard. It was given a cold soak of 4 - 5 days at 8°C with a CO2 blanket. Heated to 18°C and inoculated with BM45, and D254 yeast. The fermenting grapes were pumped over once daily during cold soak, thereafter once daily during fermentation in conjunction with two light manual punch down. This was followed by a short pump over once



daily post fermentation.

The Malbec, Petit Verdot and Merlot were pressed between 0 and -1°B and finished fermentation in barrels. The Cabernet Sauvignon was given extended maceration after fermentation. Total time on the skins varies from 11 - 22 days. The wines were pressed into 36% new and 64% 2nd fill 300 litre French Allier barrels. The press fraction was separated. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels. The wines were given a low sulphur dose and left on the gross lees for 11 months after which it was 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.