

## Provenance Shiraz 2010

The Provenance Shiraz 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.

**variety :** Shiraz | 100% Shiraz

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 14.68 % vol   rs : 2.40 g/l   pH : 3.58   ta : 5.9 g/l   va : 0.70 g/l   so2 :  
102 mg/l   fso2 : 43 mg/l

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

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

### Vintage 2010

China Wine & Spirit Awards (CWSA) Best Value 2013 - Silver  
Old Mutual Trophy Wine Show 2012 - Bronze  
International Wine Challenge 2012 - Bronze  
Decanter World Wine Awards 2012 - Gold  
Concours Mondial de Bruxelles 2012 - Silver Medal  
Top 100 SA Wines 2012: Shiraz - Best Value Award

### Vintage 2008

Michelangelo International Wine Awards 2010 - Gold  
Concours Mondial de Bruxelles 2011 - Gold

### Vintage 2007

Global Trader/Wine Magazine Shiraz Challenge 2010 - Winner  
Concours Mondial de Bruxelles 2010 - Gold  
Veritas 2009 - Gold

### Vintage 2006

Winemakers' Choice 2008 - Diamond  
Michelangelo International Wine Awards 2008 - Double Gold

### Vintage 2005

Winemakers' Choice 2007 - Diamond  
Swiss International Airlines 2007 - Gold

**in the vineyard :** Cultivar: Shiraz

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

Rootstock: R99 and Mgt 101-14

Age: 11 years

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

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

Harvest dates: 5 February to 7 March 2010

Yield: 4.6 ton/ha (32hl/ha)

Balling at harvest: 24.8° B

pH at harvest: 3.40 - 3.60

Total acid at harvest: 6.10 - 7.0 g/l

**in the cellar :** Fermentation:

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. The must was dejuiced by 10 to 14% depending on the vineyard. It was given a cold soak of 3 to 5 days at 9° C protected by a CO2 blanket. The juice was pumped over once daily during this period.



The tanks were then heated to 18° C and inoculated with BM45, L2056 and D254 yeast. The fermentation temperature was allowed to peak at 28° C and then brought down to 24° C. The fermenting cap was punched down three times daily and one pump-over was done per day. Total time on the skins varies from 14 to 26 days. The wine was then pressed into 35% new and 65% second-fill 300l 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 11 months. The wine was then racked, blended and returned to barrels. After a total of 18 months in barrels, the wine was 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.