

## Provenance Shiraz 2011

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 :**

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

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

### Vintage 2010

2013 China Wine & Spirit Awards Best Value (CWSA) - Silver  
2012 Top 100 SA Wines: Shiraz - Best Value Award

### Vintage 2008

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

### Vintage 2007

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

### Vintage 2006

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

### Vintage 2005

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