

## Saronsberg Provenance Shiraz Rosé 2012

The wine has a rose petal colour with plum, red berry and cherry flavours. The mouth feel is well balanced with a fresh finish.

**variety** : Shiraz | 100% Shiraz

**winery** : Saronsberg Cellar

**winemaker** : Dewaldt Heyns

**wine of origin** : Tulbagh

**analysis** : **alc** : 13.25 % vol **rs** : 4.8 g/l **pH** : 3.16 **ta** : 7.0 g/l **va** : 0.38 g/l **so2** : 90 mg/l **fso2** : 26 mg/l

**type** : Rose **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Clones: SH1, SH9

Rootstock: Mgt 101-14

Age: Average 9 years

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

**about the harvest**: Harvest: 5 February 2012

Yield: 4.5 tons per hectare (31 hl/ha)

Balling: 23° Balling

pH: 3.40

Total acid: 5.10 g/l

The grapes were handpicked in the early morning and force cooled to 4°C.

**in the cellar** : The berries were 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 a closed fermenter. After a cold soak of 12 hours the juice was drained and allowed to settle for 48 hours to remove the coarse sediment. It was then racked to a fermentation tank and allowed to warm up before being inoculated with Vin 13 yeast.

Fermentation took 18 days to complete at 14°C. The wine was left to settle and fined for protein stabilization. It was given a coarse sheet filtration prior to bottling.

