

Saronsberg Provenance Shiraz 2012

The soft textured tannins, full-bodied mouthfeel and silken finish lends itself as a platform to heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.26 % vol rs : 3.5 g/l pH : 3.36 ta : 6.3 g/l va : 0.62 g/l so2 : 89 mg/l fso2 : 25 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

Vintage 2012

2014 Michelangelo International Wine and Spirit Awards - Gold

2014 International Wine and Spirit Competition - Silver

Vintage 2011

2013 Concours Mondial de Bruxelles - Grand Gold

2013 Decanter Asia Wine Awards - Commended

2013 Veritas Wine Awards - Gold

2013 International Wine and Spirit Competition - Silver

2013 Michelangelo International Wine Awards - Gold

2013 Decanter Awards - Grand Gold

2013 Old Mutual Trophy Wine Show - Bronze

Vintage 2010

2013 China Wine & Spirit Awards (CWSA) - Silver

2013 Decanter World Wine Awards - Commended

2012 Michelangelo International Wine Awards - Gold

Classic Wine Top 6

2012 Old Mutual Trophy Wine Show - Bronze

2012 International Wine Challenge - Bronze

2012 Decanter World Wine Awards - Gold

2012 Concours Mondial de Bruxelles - Silver

2012 Top 100 SA Wines: Shiraz - Best Value Award

Vintage 2009

2012 Top 100 SA Wines

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: Average 11 years



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

about the harvest:

Harvest: 5 February to 7 March 2012

Yield: 5,9 ton/ha (40 hl/ha)

Balling: 24,2 °B

pH: 3,25 – 3,45

Total acid: 5,90 – 6,9

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 8 to 12% 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. The fermenting cap was punched down three times daily and one pumpover was done per day. Total time on the skins varies from 11 to 22 days. The wine was then pressed into 30% new and 70% 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 20 months in barrels, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.