

Saronsberg Provenance Rooi 2011

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 | 40% Cabernet Sauvignon, 32% Merlot, 7% Petit Verdot, 10% Malbec, 7% Cabernet Franc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.42 % vol rs : 3.90 g/l pH : 3.36 ta : 6.20 g/l va : 0.57 g/l so2 : 72 mg/l fso2 : 23 mg/l

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

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

Vintage 2011

2014 International Wine and Spirit Competition - Silver

2014 Wine Concept Wine of the Week - read the review [HERE](#).

2013 Veritas Wine Awards - Bronze

Vintage 2010

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

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Old Mutual Trophy Wine Show - Bronze

2013 Top 100 SA Wine Challenge

2012 Veritas Wine Awards - Silver Medal

2012 International Wine Challenge - Commended

2012 Concours Mondial de Bruxelles - Silver Medal

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

2013 Decanter - Gold Medal

Vintage 2009

2011 Top 100 SA Wines - Status

Vintage 2008

2010 Michelangelo International Wine Awards - Double Gold

Vintage 2007

2009 Michelangelo International Wine Awards - Gold

Vintage 2006

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

Vintage 2005

2007 SAA on board Wine Listing Awards - Trophy

2007 Veritas - Gold

2007 Winemakers' Choice - Diamond

in the vineyard : Clones: CS46, CS37; MO343; PV400; MB1; CF214

Rootstock: R99, 101-14 Mgt, R110

Age: Average 12 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 2011

Yield: Average 5.8 ton/ha

Balling: Average 24.3°B

pH: 3.30 - 3.45

Total acid: 6.4 - 7.1 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 38% new and 62% 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 course sheet filter. Bottling was done with a fine sheet filtration.