

Saronsberg Provenance Shiraz Rosé 2013

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 : 13.30 % vol rs : 3.7 g/l pH : 3.37 ta : 5.4 g/l va : 0.33 g/l so2 : 109 mg/l fso2 : 33 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: first week of February 2013

Yield: 6.5 tons per hectare (45 hl/ha)

Balling: 23° Balling

pH: 3.30

Total acid: 6.2 g/l

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

in the cellar : 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 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.

