

Saronsberg Provenance Shiraz 2011

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 : 14.65 % vol rs : 3.5 g/l pH : 3.43 ta : 6.1 g/l va : 0.60 g/l so2 : 93 mg/l fso2 : 31 mg/l

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

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

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 Medal
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 Medal
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: 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 2011

Yield: 5.6 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

The grapes were hand-picked in the early morning and force cooled to 4° C.

in the cellar : Fermentation:

The grapes 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 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 20 months in barrels, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.