

## Saronsberg Provenance Shiraz 2013

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 : 14.75 % vol    rs : 3.7 g/l    pH : 3.38    ta : 6.52 g/l    va : 0.71 g/l    so2 :  
69 mg/l    fso2 : 11 mg/l

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

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

**2015 SAWI** – South African Wine Index - Platinum Award - Shiraz

**Vintage 2013**

2015 SAWi Platinum Recipient

2016 Double Gold Top 100 SA

**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 and yellow clay soils with coarse gravel, well drained sandy-loam soils with a high stone content and some partially weathered shale soils

**about the harvest:**

Yield: 6,9 ton/ha (46 hl/ha)

Balling: 24,2 °B

pH: 3,25 – 3,45

Total acid: 5,90 – 6,9

**in the cellar :**

The grapes were hand-picked in the early morning and force-cooled to 4 °C. Then they were bunch-sorted, destemmed and berry-sorted on vibration tables by 25 highly trained staff. On average 70% of the berries were gently crushed (while the rest was kept whole) before being deposited into a satellite tank and transported to both 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 CO<sub>2</sub> 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 or two pump-overs were 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 300 liter 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 barrel. After a total of 20 months in barrel, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.