

Saronsberg Provenance Rooi 2012

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 | 39% Cabernet Sauvignon, 29% Merlot, 14% Petit Verdot, 9% Malbec, 9% Cabernet Franc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.70 % vol rs : 3.0 g/l pH : 3.34 ta : 6.5 g/l va : 0.64 g/l so2 : 69 mg/l fso2 : 14 mg/l

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

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

Vintage 2012

2015 Top 100 SA Wine Challenge
2015 Tim Atkin MW Report - 91
2015 Michelangelo Awards Double Gold
2015 Veritas Double Gold

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: A variety of structured red soils, partially weathered shale soils and clay-loam soils with a high percentage of coarse gravel.

about the harvest: The grapes were handpicked in the early morning.

Harvest: 5 February to 12 March 2012



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. Then they were deposited in both open and closed fermenters. The must was dejuiced by 8 to 10% depending on the vineyard. It was given a cold soak of 4 to 5 days at 8 °C with a CO2 blanket, after which it was heated to 18 °C and inoculated with BM45 and D254 yeast. The fermenting grapes were pumped over once daily during cold soak and twice daily during fermentation in conjunction with three manual punch-downs. This was adjusted to each cultivar's and vineyard's individual characteristics. The Malbec, Petit Verdot and Merlot were pressed between 0 and -1 °B and finished fermentation in barrels. The Cabernet Sauvignon and Cabernet Franc were given extended maceration after fermentation. Total time on the skins varies from 12 to 28 days. The wines were pressed into 38% new and 62% 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. The wines were given a low sulphur dose and left on the gross lees for 11 months, after which they were racked, blended and returned to barrel. After a total of 20 months in barrel the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.