

Saronsberg Provenance Shiraz Rosé 2015

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** : 12.90 % vol **rs** : 7.6 g/l **pH** : 3.68 **ta** : 4.1 g/l **va** : 0.40 g/l **so2** : 97 mg/l **fso2** : 18 mg/l

type : Rose **style** : Off Dry **body** : Light **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

2013 Vintage

2014 Best Value Guide

in the vineyard : Clones: SH1, SH9

Rootstock: Mgt 101-14

Age: Average 9 years

Soil: Partially weathered shale soils

about the harvest: Harvest: first week of February 2014

Yield: 7 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 :

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. The berries were gently crushed into a satellite tank and deposited in a closed fermenter. After a cold soak of 3 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. A percentage of juice drained from full ripe Shiraz was added for greater structure and mid-palate weight.

Fermentation took 18 days to complete at 14 °C. The wine was left to settle and fined for protein stabilisation. It was given a coarse sheet filtration prior to bottling.

