

## Saronsberg Provenance Shiraz Rosé 2016

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 : 13.78 % vol   rs : 3.0 g/l   pH : 3.24   ta : 5.9 g/l   va : 0.31 g/l   so2 :  
128 mg/l   fso2 : 35 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 11 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.

