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Saronsberg Shiraz Rosé 2017

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 :** 13.14 % vol **rs :** 5.7 g/l **pH :** 3.24 **ta :** 6.0 g/l **va :** 0.33 g/l **so2 :** 131 mg/l **fso2 :** 38 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 12 years
Soil: Partially weathered shale soils

about the harvest: Harvest: first week of February 2017
Yield: 6.4 tons per hectare (42 hl/ha)
Balling: 23° Balling
pH: 3.20
Total acid: 6.0 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 1 hour 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 21 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.