

## Saronsberg Provenance Shiraz 2016

The soft textured tannins, full-bodied mouth-feel and silken finish lends itself as a platform for a 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 : 14.37 % vol    rs : 3.30 g/l    pH : 3.53    ta : 5.9 g/l    va : 0.60 g/l    fso2 : 26 mg/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**2017 SAWi Awards - Platinum**

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

**2015 Vintage:** Double Gold National Wine Challenge 2016

Double Gold Michelangelo International Wine Awards

**2014 Vintage:**

Double Gold National Wine Challenge 2016

**2013 Vintage:**

Double Gold National Wine Challenge 2015 SAWI – South African Wine Index

2015 Platinum Award

**2012 Vintage:**

Veritas 2014 Gold Michelangelo International Wine Awards

2014 Gold Old Mutual Trophy Wine 2014 Double Gold Wine Style People's Choice Awards

2014 Decanter World Wine Awards

2014 Gold Shiraz SA Challenge

Top 12 Tim Atkin MW Report 2015 91 Score

**2011 Vintage:**

Concours Mondial de Bruxelles 2013

Grand Gold Veritas 2013 Gold Michelangelo International Wine Awards

2013 Gold Diamond Winemaker's Choice Award

**2010 Vintage:**

China Wine & Spirit Awards 2013

Gold Michelangelo International Wine Awards 2012

Gold Top 100 SA Wines 2012

Classic Wine Top 6

Gold Decanter Awards Decanter 2012 Gold

Classic Wine Top 6

**2009 Vintage:**

Top 100 SA Wines 2012

**2008 Vintage:**

Michelangelo International Wine Awards 2010 Gold

**2007 Vintage:**

Global Trader/Wine Magazine Shiraz Challenge 2010 Winner

Concours Mondial de Bruxelles 2010 Gold

Veritas 2009 Gold

**2006 Vintage:**

Winemakers' Choice 2008 Diamond

Michelangelo International Wine Awards 2008 Double Gold

**2005 Vintage:**

Winemakers' Choice 2007 Diamond

Swiss International Airlines 2007 Gold



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**in the vineyard :** Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22, SH21, SH35 Rootstock: R99, R110, SO4 and Mgt 101-14

Age: Average 14 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: 7.4 ton/ha (46 hl/ha)

Balling: 24,5 °B

pH: 3.35-3.55

Total acid: 5.80-6.4 g/l

**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 65% 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 4 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 two pump-overs were done per day. Total time on the skins varied from 11 to 18 days. The wine was then pressed into 30% new and 70% second and third-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 10 months. The wine was then racked, blended and returned to barrel. After a total of 19 months in barrel, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.