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Saronsberg Shiraz Rosé 2018

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 :** 13.47 % vol **rs :** 1.70 g/l **pH :** 3.38 **ta :** 5.4 g/l **va :** 0.26 g/l **so2 :** 95 mg/l **fso2 :** 35 mg/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap



in the vineyard : Clones: SH1, SH9
Rootstock: Mgt 101-14
Age: Average 13 years
Soil: Partially weathered shale soils

about the harvest: Harvest: Third week of February 2018
Yield: 7,6 ton/ha (42 hl/ha)
Balling: 23 ˚B
pH: 3.30
Total acid: 5.9 g/l
The grapes were hand-picked in the early morning and force-cooled to 4 °C

in the cellar : 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 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 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.