

Saronsberg Rosé 2020

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 | Shiraz, Mourvedrè

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 13.11 % vol rs : 3.7 g/l pH : 3.63 ta : 3.9 g/l va : 0.40 g/l so2 : 106 mg/l fso2 : 48 mg/l

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

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

2019 Michelangelo Awards - Gold

in the vineyard : Clones: SH1, SH9

Rootstock: Mgt 101-14

Age: Average 15 years

Soil: Partially weathered shale soils

Harvest: Third week of February 2020

Yield: 7,6 ton/ha (42 hl/ha)

about the harvest:

The grapes were hand-picked in the early morning and force-cooled to 4 °C.

Balling: 23 °B

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.

