

Saronsberg Shiraz 2021

The wine has a deep, dark purple colour with succulent ripe fruit flavours supported by expressive yet delicate floral notes and scents of violets and spice. The mouth-feel has depth and clarity of fruit with integrated oak flavours. Finely crafted tannins and a beautiful layered fruity finish.

variety : Shiraz | 100% Shiraz

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : **alc** : 14.75 % vol **rs** : 3.0 g/l **pH** : 3.39 **ta** : 5.8 g/l **va** : 0.58 g/l **so2** : 116 mg/l **fso2** : 28 mg/l

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

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

in the vineyard : Clones: SH1, SH9, SH99, SH22, SH21,

Rootstock: R99, R110, SO4 and Mgt 101-14

Age: Average 15 years

Soil: Partially weathered shale soils with a height percentage coarse fragment and some red-yellow clay-loam soils with some a 40% rock content

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

Yield: 5.9 ton/ha (37 hl/ha)

Balling: 24,3 °B

in the cellar : The grapes were hand-picked in the early morning and force cooled to 4 °C. It was then bunch sorted, destemmed and berry sorted on vibration tables by 25 highly trained staff. Depending on the vineyard the berries were gently crushed into a satellite tank and deposited in open and closed fermenters while some were kept whole. The must was dejuiced by 10 - 12% depending on the vineyard. It was given a cold soak of 3 - 5 days at 8 °C protected by a CO2 blanket.

The juice was pumped over once daily during this period. The tanks were then heated to 18 °C and inoculated with either BM45, L2056 or D254 yeast. The fermentation temperature was allowed to peak at 28 °C and then brought down to 24 °C. The fermenting cap was manually punched down four times daily and one pump over per day.

The rest was given extended maceration after fermentation. Total time on the skins varies from 11 to 24 days. The wine was then pressed into 80% new and 20 % second-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 barrels. After a total of 20 months in barrels the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. On a small number of vineyards whole bunch fermentations were done at varying percentages for greater flavor diversity.

