

## Saronsberg Rosé 2023

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 : 13.71 % vol rs : 3.5 g/l pH : 3.28 ta : 3.8 g/l va : 0.49 g/l so2 : 119 mg/l fso2 : 38 mg/l

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

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

**in the vineyard :** Clones: SH1, SH9

Rootstock: Mgt 101-14

Age: Average 16 years

Soil: Partially weathered shale soils.

### about the harvest:

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

Harvest: Third week of February 2022

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

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.

