



SARONSBERG



# PROVENANCE SHIRAZ 2020

## HARVEST

**Cultivar:** Shiraz

**Clones:** SH1, SH9, SH99, SH22, SH21, SH35

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

**Age:** Average 17 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.

**Yield:** 6.8 ton/ha (44 hl/ha)

**Balling:** 24.5 °B

## VINIFICATION

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 75% 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 de-juiced by 8%. It was given a cold soak of 3 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. The total time on the skins varied from 11 to 16 days. The wine was then pressed into 30% new and 70% second and third-fill 300-litre 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 the barrel. After a total of 18 months in the barrel, the wine was filtered through a coarse sheet filter. Bottling was done with fine sheet filtration.

The soft textured tannins, full-bodied mouthfeel and silken finish lend itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.

## ANALYSIS

**Alcohol:** 14.73 vol %

**Total acid:** 5.6 g/l

**pH:** 3.44

**Residual sugar:** 3.8 g/l

**Volatile acidity:** 0.69 g/l

**Free sulphur:** 34 mg/l

**Total sulphur:** 110 mg/l

