



SARONSBERG



SHIRAZ ROSÉ 2022

HARVEST

Cultivar: Shiraz
Clones: SH1, SH9
Rootstock: Mgt 101-14
Harvest: Third week of February 2022
Age: Average 16 years
Soil: Partially weathered shale soils.
Yield: 7,6 ton/ha (42 hl/ha)
Balling: 23 °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. The berries were gently crushed into a satellite tank and deposited in a closed fermenter. After a cold soak of 1 hour, the juice was drained and allowed to settle for 48 hours to remove the coarse sediment. It was then racked in a fermentation tank and allowed to warm up before being inoculated with Vin 13 yeast. A percentage of juice, drained from fully 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.

ANALYSIS

Alcohol: 13.71 vol %
Total acid: 3.8 g/l
pH: 3.28
Residual sugar: 3.5 g/l

Volatile acidity: 0.49 g/l
Free sulphur: 38 mg/l
Total sulphur: 119 mg/l

The wine has a rose petal colour with plum, red berry and cherry flavours. The mouth feel is well balanced with a fresh finish.

