



SARONSBERG

TULBAGH

Provenance Shiraz 2016

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

Harvest

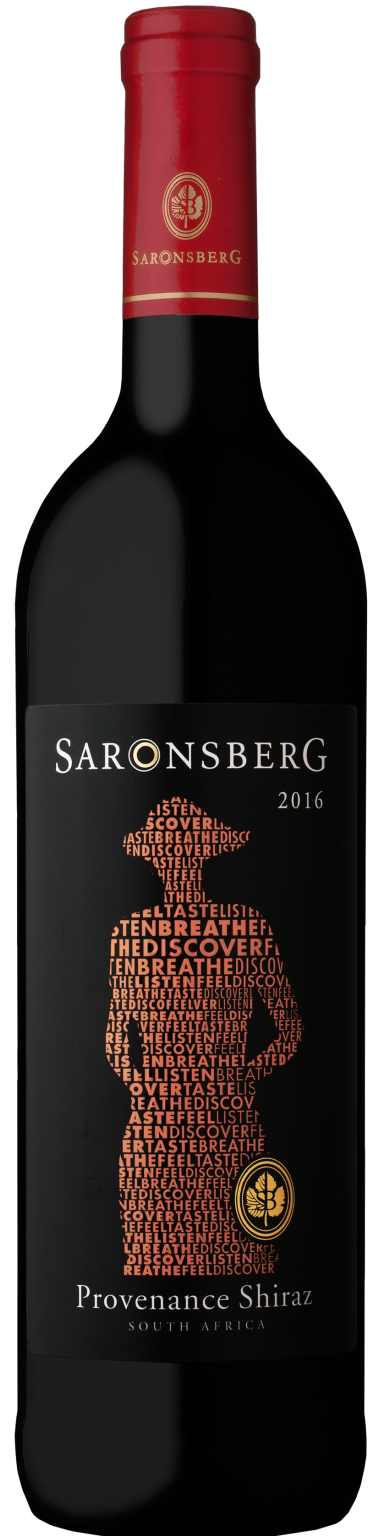
Cultivar:	Shiraz
Clones:	SH1, SH9, SH99, SH22, SH21, SH35
Rootstock:	R99, R110, SO4 and Mgt 101-14
Age:	Average 14 years
Soil:	Structured red and yellow clay soils with coarse gravel, well drained sandy-loam soils with a high stone content and some partially weathered shale soils
Yield:	7.4 ton/ha (46 hl/ha)
Balling:	24,5 °B
pH:	3.35–3.55
Total acid:	5.80–6.4 g/l

Fermentation

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 65% 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 dejuiced by 8 to 12% depending on the vineyard. It was given a cold soak of 3 to 4 days at 9 °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 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. Total time on the skins varied from 11 to 18 days. The wine was then pressed into 30% new and 70% second and third-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 barrel. After a total of 19 months in barrel, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

Analysis

Alcohol:	14.37%
Total acid:	5.9 g/l
pH:	3.53
Residual sugar:	3.30 g/l
Volatile acidity:	0.60 g/l
Free sulphur:	26 mg/l



Awards:**2015 Vintage:**

Double Gold National Wine Challenge 2016

Double Gold Michelangelo International Wine Awards

2014 Vintage:

Double Gold National Wine Challenge 2016

2013 Vintage:

Double Gold National Wine Challenge 2015

SAWI – South African Wine Index 2015 Platinum Award

2012 Vintage:

Veritas 2014 Gold

Michelangelo International Wine Awards 2014 Gold

Old Mutual Trophy Wine 2014

Double Gold Wine Style People's Choice Awards 2014

Decanter World Wine Awards 2014 Gold

Shiraz SA Challenge Top 12

Tim Atkin MW Report 2015 91 Score

2011 Vintage:

Concours Mondial de Bruxelles 2013 Grand Gold

Veritas 2013 Gold

Michelangelo International Wine Awards 2013 Gold

Diamond Winemaker's Choice Award

2010 Vintage:

China Wine & Spirit Awards 2013 Gold

Michelangelo International Wine Awards 2012 Gold

Top 100 SA Wines 2012

Classic Wine Top 6

Gold Decanter Awards

Decanter 2012 Gold

Classic Wine Top 6

2009 Vintage:

Top 100 SA Wines 2012

2008 Vintage:

Michelangelo International Wine Awards 2010 Gold

2007 Vintage:

Global Trader/Wine Magazine Shiraz Challenge 2010 Winner

Concours Mondial de Bruxelles 2010 Gold

Veritas 2009 Gold

2006 Vintage:

Winemakers' Choice 2008 Diamond

Michelangelo International Wine Awards 2008 Double Gold

2005 Vintage:

Winemakers' Choice 2007 Diamond

Swiss International Airlines 2007 Gold