



SARONSBURG

SARONSBURG SHIRAZ 2008



Harvest:

Cultivar: Shiraz
 Clones: SH1, SH9, SH99, SH22
 Rootstock: R99 and Mgt 101-14
 Age: Average 9 years
 Soil: Structured red soils with coarse gravel and weathered shale soils
 Yield: 4,2 tons per hectare (28 hl/ha)
 Balling: 25°B
 pH: 3.40
 Total acid: 5.5g/l

Fermentation:

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. The berries were gently crushed into a satellite tank and deposited in open and closed fermenters. The must was dejuiced by 10 - 15% depending on the vineyard. It was given a cold soak of 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 and then brought down to 24 °C. The fermenting cap was manually punched down twice daily and one pumpover per day. The rest was given extended maceration after fermentation. Total time on the skins varies from 14 to 22 days. The wine was then pressed into 90% new and 10 % second-fill 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. The wine was bottle matured for 12 months prior to release.

Analysis:

Alcohol: 15 vol %
 Total acid: 5,6 g/l
 pH: 3,48
 Residual sugar: 3,4 g/l
 Volatile acidity: 0,59 g/l
 Free sulphur: 12 mg/l
 Total sulphur: 69 mg/l

The wine has a deep, dark purple colour with prominent ripe plum, red berry and floral flavours with undertones of spice. The oak is well balanced with full, firm yet accessible tannins.

Awards:

MICHELANGELO 2010 DOUBLE GOLD
 VERITAS 2010 – DOUBLE GOLD
 WINEMAKERS' CHOICE DIAMOND AWARDS 2010 - DIAMOND

