

SARONSBERG

Shiraz Rosé 2017



Harvest:

Cultivar:	Shiraz
Clones:	SH1, SH9
Rootstock:	Mgt 101-14
Age:	Average 12 years
Soil:	Partially weathered shale soils
Harvest:	First week of February 2017
Yield:	6,4 ton/ha (42 hl/ha)
Balling:	23 °B
pH:	3.20
Total acid:	6.0 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. 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.

Analysis:

Alcohol:	13.14 vol %
Total acid:	6.0 g/l
pH:	3.24
Residual sugar:	5.7 g/l
Volatile acidity:	0.33 g/l
Free sulphur:	38 mg/l
Total sulphur:	131 mg/l

Tasting note:

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

