

## Saronsberg Full Circle 2006

2008 Swiss International Air Lines Wine Awards â€” Best Red Wine

2008 Swiss International Air Lines Wine Awards â€” Gold Award

The wine has a deep, brooding colour complemented by dark, ripe fruit flavours with delicate floral and spice undertones. The soft, full-bodied and elegant mouthfeel is backed by integrated oak.

**variety :** Shiraz | 86% Shiraz, 9% Mourvèdre, 5% Viognier

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Breede River

**analysis :** alc : 14.5 % vol   rs : 3.5 g/l   pH : 3.61   ta : 5.5 g/l   va : 0.65 g/l   so2 : 53 mg/l   fso2 : 11 mg/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

\*Decanter World Wine Awards 2009 - Gold

\*2008 Swiss International Air Lines Wine Awards - Best Red Wine

\*2008 Swiss International Air Lines Wine Awards - Gold Award

\*Double Gold Veritas 2007

\*Trophy for best Red Wine - Winemakers Choice Awards

\*Gold Michelangelo International Wine Awards

\*Silver Swiss International Wine Awards

**in the vineyard :** Cultivar: Shiraz 90%, Mourvèdre 6%, Viognier 4%

Clones: SH1, SH22, MT11, VI642

Rootstock: R99 and Mgt 101-14

Age: Average 13 years

Soil: Structured red soils with coarse gravel and weathered shale soils.

**about the harvest:** Harvest: Shiraz 22/02/2005; Mourvèdre 24/02/2005; Viognier 07/02/2005

Yield: 4.8 tons per hectare (32 hl/ha)

Balling: 25° Balling

pH: 3.45 - 3.70

Total acid: 6.5 - 7.2

The grapes were handpicked in the early morning and force cooled to 4° C.