

## Saronsberg Full Circle 2009

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.

**variety :** Shiraz | 85% Shiraz, 9% Grenache, 4% Mourvèdre, 2% Viognier

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis:** alc : 15.0 % vol   rs : 2.3 g/l   pH : 3.75   ta : 6.3 g/l   va : 0.68 g/l   so2 : 71 mg/l   fso2 : 11 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fragrant   **wooded**

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

### 2009 Vintage

China Wine & Spirit Awards Best Value (CWSA) 2013 - Silver  
International Wine Challenge 2012 - Silver Medal  
Concours Mondial de Bruxelles 2012 - Gold  
Sawi Top SA Wines 2012 - Platinum

### 2008 Vintage

Veritas 2011 - Double Gold  
Winemakers Choice Diamond Awards 2011 - Diamond  
Top 100 SA Wines 2011  
Decanter World Wine Awards 2011 - Gold  
Veritas 2011 - Double Gold  
Michelangelo International Wine Awards 2010 - Gold  
Veritas 2010 - Gold

### 2007 Vintage

Veritas 2010 - Double Gold  
SA Wine Ratings 2010 - 96+ Club

### 2006 Vintage

Veritas 2008 - Gold  
Decanter World Wine Awards 2009 - Gold  
Juliet Cullinan Wine Connoisseurs' Awards 2008 - Gold

### 2005 Vintage

IWSC 2008 - Gold  
Michelangelo International Wine Awards 2008 - Gold  
Swiss International Airline Awards 2008 - Gold (Best Red Wine)  
Veritas 2007 - Double Gold  
Winemakers' Choice Diamond Awards 2007 - Trophy Red Wine & Diamond  
Michelangelo International Wine Awards 2007 - Gold

### 2004 Vintage

Veritas 2005 - Double Gold  
Winemakers' Choice Diamond Awards 2005 - Diamond

**in the vineyard :** Clones: SH1, SH22, MT11, VI642

Rootstock: R99 and Mgt 101-14

Age: Average 6 years

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

**about the harvest:** The grapes were hand-picked in the early morning and force cooled to 4°C.

Harvest: 10 February to 3 March 2009

Yield: 4,7 tons per hectare (32 hl/ha)

Balling: 25.0°B



**in the cellar :** The Shiraz, Grenache and Mourvèdre components were then bunch sorted, de-stemmed and berry sorted on vibration tables by 25 highly trained staff. The berries were gently crushed into a satellite tank and deposited separately in open fermenters. The must was dejuiced by 12 to 15%. The Shiraz and Mourvèdre 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, 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 three times and one pump-over daily. The Shiraz was given extended maceration after fermentation for 16 days total on the skins and then pressed into 100% new Allier French oak barrels. The Mourvèdre was pressed at 0°B and finished fermentation in barrels. The Viognier was cold fermented separately in barrels. The Grenache was partially fermented with whole bunches and punched down three times daily after which it was pressed once fermentation was completed on the skins. The press fractions were separated. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrel.

After malolactic fermentation the wines were given a low sulphur dose and left on gross lees for 11 months. The wine was then racked, the different components 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.