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Saronsberg Shiraz 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 | 100% Shiraz
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.61 **ta :** 5.8 g/l **va :** 0.71 g/l **so2 :** 106 mg/l **fso2 :** 36 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2008 Vintage
Concours Mondial De Bruxelles 2011 - Gold
Top 100 SA Wines Status 2011
Michelangelo International Wine Awards 2010 - Gold
Veritas 2010 - Double Gold
Winemakers' Choice Diamond Awards 2010 - Diamond

2007 Vintage
Michelangelo International Wine Awards 2010 - Double Gold
SA Wine Ratings 2010 - 96+ Club
Michelangelo International Wine Awards 2009 - Gold
Veritas 2009 - Double Gold
Winemakers' Choice Diamond Awards 2009 - Diamond

2006 Vintage
Veritas 2008 - Gold
Michelangelo International Wine Awards 2008 - Double Gold
Juliet Cullinan Wine Connoisseurs' Awards 2008 - Gold
Swiss International Airline Awards 2008 - Gold

2005 Vintage
Winemakers' Choice Diamond Awards 2007 - Diamond
Veritas 2007 - Double Gold
Winemakers' Choice Diamond Awards 2008 - Diamond

2004 Vintage
Veritas 2005 - Double Gold
Michelangelo International Wine Awards 2005 - Double Gold
Swiss International Airline Awards 2006 - Gold

in the vineyard : Cultivar: Shiraz
Clones: SH1, SH9, SH99, SH22
Rootstock: R99 and Mgt 101-14
Age: Average 7 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. 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.

Yield: 4,5 tons per hectare (30 hl/ha)
Balling: 24.8°B
pH: 3.61
Total acid: 6.5g/l

in the cellar : The must was dejuiced by 10 - 15% depending on the vineyard. It was

given a cold soak of 4 days at 8°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 three times daily and one pumpover per day. The rest was given extended maceration after fermentation. Total time on the skins varies from 11 to 25 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 18 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.