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Saronsberg Shiraz 2010

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 :** 2.8 g/l **pH :** 3.71 **ta :** 6.2 g/l **va :** 0.81 g/l **so2 :** 96 mg/l **fso2 :** 35 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2010 Vintage
2013 China Wine & Spirit Awards Best Value (CWSA) - Silver
2013 Platter Wine Guide - 5 Star Rating
2012 Veritas Wine Awards - Silver Medal
2012 International Wine Challenge - Bronze
2012 Syrah du Monde - Gold Medal
2012 Concours Mondial de Bruxelles - Silver Medal
2012 SAWI Top SA Wines - Grand Gold

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

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

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

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

2004 Vintage
2005 Veritas - Double Gold
2005 Michelangelo International Wine Awards - Double Gold
2006 Swiss International Airline Awards - 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.
Yield: 4.5 tons per hectare (30hl/ha)
Balling: 24.8°B

pH: 3.61
Total acid: 6.5g/l

in the cellar : After harvesting, the grapes were 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 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.