

## Saronsberg Full Circle 2010

The wine has a deep, dark purple colour with prominent dark fruit, red berry and ripe cherry flavours, followed by seductive spice and violet nuances. The pallet is textured and full-bodied with plush fruit and wild scrub notes, capsuled in silky tannins ending in a long finish.

**variety :** Shiraz | 82% Shiraz, 10% Grenache, 4% Mourvèdre, 4% Viognier

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 14,65 % vol rs : 3.5 g/l pH : 3.48 ta : 6.1 g/l va : 0.68 g/l so2 : 88 mg/l fso2 : 28 mg/l

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

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

### 2010 Vintage

2013 Decanter Asia Wine Awards - Silver  
2013 Six Nations Wine Challenge - Double Gold  
2013 International Wine and Spirit Competition - Gold  
2013 International Wine Guide - Silver  
2013 Old Mutual Trophy Wine Show - Silver  
2013 Top 100 SA Wine Challenge  
2013 Taj Classic Wine Trophy  
2012 Five Nations Wine Challenge - Gold (SA)  
2012 Winemakers' Choice Awards - Diamond Award: Shiraz Based Blends  
2012 Veritas Wine Awards - Silver  
2013 Decanter Awards - Gold

### 2009 Vintage

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

### 2008 Vintage

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

### 2007 Vintage

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

### 2006 Vintage

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

### 2005 Vintage

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

### 2004 Vintage

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



**in the vineyard :** Clones: SH1, SH22, MT11, VI642  
Rootstock: R99 and Mgt 101-14  
Age: Average 9 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 2010  
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.