wine.co.za
easiest way to buy wine

# 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 $CO_2$ 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 0ºB 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.