

## Saronsberg Shiraz 2011

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 : 3.61   ta : 6.2 g/l   va : 0.71 g/l   so2 : 96 mg/l   fso2 : 35 mg/l

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

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

### 2011 Vintage

2013 Decanter Asia Wine Awards (DAWA) - International Trophy: Best in Show - Red Rhone Varietals International Trophy  
2014 Platter Wine Guide - 5 Star Rating  
2013 Veritas Wine Awards - Double Gold  
2013 International Wine and Spirit Competition - Silver  
2013 Michelangelo International Wine Awards - Silver  
2013 Old Mutual Trophy Wine Awards - Bronze  
2013 Decanter Awards - Gold

### 2010 Vintage

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

### 2009 Vintage

2012 Michelangelo International Wine Awards - 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



**in the vineyard :** Cultivar: Shiraz

Clones: SH1, SH9, SH99, SH22

Rootstock: R99 and Mgt 101-14

Age: Average 8 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.

Yield: 4.8 tons per hectare (30hl/ha)

Balling: 24.8°B

pH: 3.51

Total acid: 6.5g/l

**in the cellar :** After harvesting, the grapes were 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 - 12% 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 10 to 23 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 20 months in barrels the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.