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# Saronsberg Shiraz 2012

The wine has a deep, dark purple colour with succulent ripe fruit flavours, both dark and red are supported with scents of violets and delicate spice. The mouth-feel has depth and clarity of fruit with integrated oak flavours. Finely crafted tannins and a beautiful layered fruit infused finish.




**variety :** Shiraz | 100% Shiraz
**winery :** Saronsberg Cellar
**winemaker :** Dewaldt Heyns
**wine of origin :** Tulbagh
**analysis :** **alc :** 14.26 % vol **rs :** 3.5 g/l **pH :** 3.36 **ta :** 6.3 g/l **va :** 0.62 g/l **so2 :** 89 mg/l **fso2 :** 25 mg/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**2012 Vintage**
2014 Michelangelo International Wine and Spirit Awards - Gold
2014 International Wine and Spirit Competion - Silver Outstanding
2014 South Africa Top Shiraz Awards - Top 12 South African Shiraz for 2014

**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
2006 Swiss International Airline Awards - Gold

**in the vineyard :** Cultivar: Shiraz
Clones: SH1, SH9, SH99, SH22
Rootstock: R99 and Mgt 101-14
Age: Average 9 years
Soil: Partially weathered shale soils with a hight percentage coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.

**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: 3.40
Total acid: 6.7g/l

**in the cellar :** After harvesting, the grapes were then bunch sorted, destemmed and berry sorted on vibration tables by 25 highly trained staff. Depending on the vineyard the berries were gently crushed into a satellite tank and deposited in open and closed fermenters while some were kept whole. The must was dejuiced by10 - 12% depending on the vineyard. It was given a cold soak of 3 - 5 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 either BM45, L2056 or 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 four times daily and one pumpover per day. The rest was given extended maceration after fermentation. Total time on the skins varies from 11 to 28 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. On a small number of vineyards wholebunch fermentations were done at varying percentages for greater flavor diversity.