wine.co.za
easiest way to buy wine

Saronsberg Full Circle 2012

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 palate is textured and full-bodied with plush fruit and wild scrub notes, capsuled in silky tannins ending in a long finish.



variety : Shiraz | 75% Shiraz, 15% Grenache, 8% Mourvedre, 2% Viognier
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 14.5 % vol **rs :** 4.0 g/l **pH :** 3.32 **ta :** 6.4 g/l **va :** 0.56 g/l **so2 :** 85 mg/l **fso2 :** 19 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012 Vintage
2014 Michelangelo International Wine and Spirit Awards - Gold

2011 vintage
2014 International Wine and Spirit Competion - Silver outstanding
2013 Veritas Wine Awards - Gold
2013 Michelangelo International Wine Awards – Platinum

2010 Vintage
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: The Shiraz and Grenache is grown on structured clay soils with a high percentage of coarse gravel content and the Mourvedre and Viognier on partially weathered shale soils.

about the harvest: The grapes were hand-picked separately in the early morning and force cooled to 4° C.
Harvest: 09 February to 15 March 2011
Yield: 5.6 tons per hectare (38 hl/ha)
Balling: Shiraz 24.8° B, Grenache 24.0° B, Mourvedre 24.5° B and Viognier 23.5° B

in the cellar : The Shiraz and Mourvedre components were all 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 separately in open fermenters. The must was dejuiced by 12 to 15%. The Shiraz and Mourvedre were 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. The fermenting cap was manually punched down four times with one pump-over daily. The Shiraz was given extended maceration after fermentation for a total of 22 days on the skins and then pressed into 100% new Allier French oak barrels. The Mourvedre was pressed at 0° B and finished fermentation in barrels.

The Viognier was cold fermented separately in barrels. The Grenache was allowed to start fermentation naturally and 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 barrel. After a total of 20 months in barrel the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.