

## Saronsberg Full Circle 2013

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 | 76% Shiraz, 12% Grenache, 12% Mourvedre, 4% Viognier

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 14.5 % vol   rs : 3.8 g/l   pH : 3.38   ta : 6.2 g/l   va : 0.61 g/l   so2 : 75 mg/l   fso2 : 11 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**SAWI** – South African Wine Index

2015 Category Winner – Rhone Blend

Platinum Award – Rhone Blend

**2014 Vintage**

2016 Top 100 SA Double Platinum

**2013 Vintage**

2015 Veritas Gold

2015 Top 100 SA Wine Challenge

**2012 Vintage**

2015 TAJ Classic Wine Trophy

2015 Top 100 SA Wine Challenge

2015 Top 4 SA Shiraz Blend Awards

2014 Michelangelo International Wine and Spirit Awards - Gold

2014 Double Gold Veritas

2014 Diamond Winemakers' Choice Awards

2014 Gold WineStyle People's Choice Awards

**2011 vintage**

2014 International Wine and Spirit Competition - 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

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**in the vineyard :** Clones: SH1, SH22, MT11, V1642

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 separately in the early morning and force cooled to 4° C.

Yield: 4.5 tons per hectare (31 hl/ha)

Balling: 25.5° B

**in the cellar :**

The Shiraz and Mourvèdre components 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 separately in open fermenters. The must was dejuiced by 12%. It 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 Shiraz and Mourvèdre 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 and one pumpover daily. The Shiraz was given extended maceration after fermentation for 18 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 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 19 months in barrels the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. The wine was bottle matured for 12 months prior to release.