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Saronsberg Full Circle 2015

This acclaimed wine has a deep, dark purple colour with prominent ripe plum, red berry flavours combined with floral notes and undertones of spice. The oak is well balanced with full, firm yet accessible tannins. A wine of depth, complexity and grace.



variety : Shiraz | 82% Shiraz, 9% Grenache, 7% Mourvedre, 2% Viognier
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 14.41 % vol **rs :** 4.6 g/l **pH :** 3.44 **ta :** 6.0 g/l **va :** 0.66 g/l **so2 :** 34 mg/l **fso2 :** 92 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2017 SAWi Awards - Platinum

2014 Vintage
2014 SAWi 2016 Best Wines in South Africa (Most consistently awarded wines over the last 10 years)
2014 Gold IWC 2016
2014 IWC South African Red Wine Trophy 2016
2014 Gold Decanter 2016
2014 SAWi 2016 Platinum Recipient
2014 SAWi 2016 Top Category Rhone Blend

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 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 : Cultivar: Shiraz 82%, Grenache 9% Mourvèdre 7%, Viognier 2%
Clones: SH1, SH22, MT11, VI642
Rootstock: R99 and Mgt 101-14
Age: Average 11 years
Soil: Structured red soils with coarse gravel and weathered shale soils
Yield: 5,6 tons per hectare (35 hl/ha)
Balling: 24.8˚B
pH: 3,30 – 3,50
Total acid: 6,0 – 7,4 g/l

about the harvest: The grapes were hand-picked separately in the early morning and force cooled to 4° C.

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 pump over 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 0ºB 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.