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Saronsberg Shiraz 2016

The wine has a deep, dark purple colour with succulent ripe fruit flavours supported by expressive yet delicate floral notes and scents of violets and 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 :** 14.41 % vol **rs :** 3.50 g/l **pH :** 3.45 **ta :** 6.20 g/l **va :** 0.56 g/l **so2 :** 94 mg/l **fso2 :** 31 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2016 SAWi - Best Wines in South Africa (Most consistently awarded wines over the last 10 years)

2015 SAWI – South African Wine Index - Platinum Award - Shiraz

2014 Vintage
2016 Double Gold Top 100 SA

2013 Vintage
2015 Michelangelo International Wine Awards - Gold
2015 International Wine Challenge - Gold
2015 Regional Trophy Decanter
2015 Syrah du Monde - Gold

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, SH21
Rootstock: R99, R110, SO4 and Mgt 101-14
Age: Average 11 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: Yield: 5.9 tons per hectare (37hl/ha)
Balling: 24.8°B
pH: 3.32-3.48
Total acid: 5.90-6.35g/l

in the cellar : The grapes were hand-picked in the early morning and force cooled to 4 °C. It was 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 by 10 - 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 pump over per day. The rest was given extended maceration after fermentation. Total time on the skins varies from 11 to 24 days. The wine was then pressed into 80% new and 20 % second-fill 300 liter, 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 whole bunch fermentations were done at varying percentages for greater flavor diversity.