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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 :** 14.57 % vol **rs :** 3.70 g/l **pH :** 3.52 **ta :** 5.8 g/l **va :** 0.64 g/l **so2 :** 91 mg/l **fso2 :** 27 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2016 Vintage

• National Wine Challenge 2018: Top 100
• Shiraz SA: Top 12 Shiraz
• South African Wine Index: Platinum
• Michelangelo Wine Awards: Gold
• Tim Atkin SA Report: 90 Points

2015 Vintage

• National Wine Challenge 2017: Double Gold
• South African Wine Index: Platinum
• Michelangelo Awards: Double Gold 2014 Vintage

• National Wine Challenge 2016: Double Gold
• South African Wine Index: Platinum
• Tim Atkin SA Report: 88 Points

2013 Vintage

• South African Wine Index: Platinum
• National Wine Challenge: Double Gold 2012 Vintage

• Veritas: Gold
• Wine Style People's Choice Awards 2014: Double Gold
• Tim Atkin SA Report 2015: 91 Points
2011 Vintage

• Concours Mondial de Bruxelles: Grand Gold
• Michelangelo Wine Awards: Gold
• Veritas: Gold
• Winemakers' Choice: Diamond Award
• Classic Wine: Top 6
• Decanter Awards: Gold
• China Wine & Spirits Awards: Gold

2010 Vintage

• National Wine Challenge: Top 100
• Michelangelo Wine Awards: Gold
• Classic Wine: Top 6
• Decanter World Wine Awards: Gold

2009 Vintage

• National Wine Challenge: Top 100
2008 Vintage

• Michelangelo Awards: Gold
2007 Vintage

• Concours Mondial de Bruxelles: Gold
• Veritas: Gold

2006 Vintage

• Winemakers' Choice Awards: Diamond Award
• Michelangelo Wine Awards: Double Gold
2005 Vintage

• Winemakers' Choice Awards: Gold
• Gold Swiss International Airlines Wine Awards: Gold

in the vineyard : Cultivar: Shiraz
Clones: SH1, SH9, SH99, SH22, SH21, SH35
Rootstock: R99, R110, SO4 and Mgt 101-14
Age: Average 14 years
Soil: Structured red and yellow clay soils with coarse gravel, well drained sandy-loam soils with a high stone content and some partially weathered shale soils.

about the harvest: The grapes were hand-picked in the early morning and force-cooled to 4 °C.
Yield: 6.8 ton/ha (44 hl/ha)
Balling: 24,5 ˚B
pH: 3.45–3.60
Total acid: 5.70–6.1 g/l

in the cellar : The grapes were bunch-sorted, destemmed and berry-sorted on vibration tables by 25 highly trained staff. On average 75% of the berries were gently crushed (while the rest was kept whole) before being deposited into a satellite tank and transported to both open and closed fermenters. The must was de-juiced by 8%. It was given a cold soak of 3 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, L2056 and D254 yeast. The fermentation temperature was allowed to peak at 28 °C. The fermenting cap was punched down three times daily and two pump-overs were done per day. Total time on the skins varied from 11 to 16 days. The wine was then pressed into 30% new and 70% second and third-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 barrel. After a total of 18 months in barrel, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet.