

## Saronsberg Shiraz 2017

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 fruity 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

### 2017 Vintage

- National Wine Challenge: Top 100
- Platter Wine Guide: 4.5 Stars
- International Wine Challenge: Gold
- South African Wine Index: Platinum
- Decanter Asia Awards: 91 Points
- Tim Atkin SA Report: 93 Points
- International Wine and Spirits Challenge: 95 Points
- Michelangelo Wine Awards: Gold
- Drinks Business Syrah Masters: Gold

### 2016 Vintage

- Concours Mondial: Gold
- Syrah Du Monde: Gold
- Platter Wine Guide: 4.5 Stars
- National Wine Challenge: Top 100
- South African Wine Index: Platinum
- Decanter World Wine Awards: 92 Points
- Michelangelo Wine Awards: Double Gold
- Drinks and Business Syrah Masters: Gold
- Tim Atkin SA Report: 93 Points

### 2015 Vintage

- National Wine Challenge 2017: Double Gold
- International Wine Challenge 2017: Gold
- Shiraz SA: Top 12 Shiraz
- South African Wine Index: Platinum
- Drinks Business Shiraz Masters 2017: Master
- Tim Atkin South Africa Report 2017: 93 Points
- Michelangelo Wine Awards: Double Gold

### 2014 Vintage

- National Wine Challenge 2017: Double Gold
- Concours Mondial Bruxelles 2016: Gold
- Decanter 2016: Gold
- Shiraz SA: Top 12
- South African Wine Index: Platinum
- Tim Atkin South Africa Report 2016: 93 Points
- Michelangelo Awards 2016: Gold
- Veritas 2016: Gold
- International Wine and Spirits Challenge: Gold

### 2013 Vintage

- South African Wine Index: Platinum
- International Wine Challenge 2015: Gold
- Decanter World Wine Awards 2015: Regional Trophy
- Syrah du Monde 2015: Gold
- Tim Atkin South Africa Report 2015: 94 Points
- Veritas 2015: Gold
- Michelangelo Awards 2015: Gold



- International Wine Challenge 2016: Gold
- National Wine Challenge 2017: Double Gold

#### 2012 Vintage

- Michelangelo Awards 2014: Gold
- Classic Wine: Top 6
- International Wine Challenge 2014: Gold
- WineStyle People's Choice Awards 2014: Double Gold
- National Wine Challenge 2017: Top 100
- Decanter World Wine Awards 2015: Gold
- Concours Mondial de Bruxelles 2015: Gold

#### 2011 Vintage

- Decanter World Wine Awards: Gold
- Veritas 2013: Double Gold
- Winemakers' Choice: Red Wine Trophy
- Decanter Asia: Gold
- John Platter's Wine Guide: 5 Stars
- International Wine Challenge: Gold & South African Shiraz Trophy

#### 2010 Vintage

- National Wine Challenge 2017: Double Gold
- Syrah du Monde: Gold
- Michelangelo Awards: Gold
- South African Wine Index: Double Gold
- John Platter's Wine Guide: 5 Stars

#### 2009 Vintage

- Michelangelo Awards: Gold

#### 2008 Vintage

- Concours Mondial Bruxelles: Gold
- Michelangelo Awards: Gold
- Veritas: Double Gold
- Winemakers' Choice Awards: Diamond
- National Wine Challenge 2017: Double Gold

#### 2007 Vintage

- Michelangelo Awards: Double Gold
- Michelangelo Awards: Gold
- Veritas: Double Gold
- Winemakers' Choice Awards: Diamond

#### 2006 Vintage

- Veritas: Gold
- Michelangelo Awards: Double Gold
- Juliet Cullinan Wine Connoisseurs' Awards: Gold
- Swiss International Airline Awards: Gold

#### 2005 Vintage

- Winemakers' Choice Awards 2007: Diamond
- Veritas: Double Gold
- Winemakers' Choice Awards 2008: Diamond

#### 2004 Vintage

- Veritas: Double Gold
- Michelangelo Awards: Double Gold
- Swiss International Airline Awards: Gold

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**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 :** 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.