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Saronsberg Full Circle 2017

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, 6% Mourvedre, 3% Viognier
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 14.47 % vol **rs :** 3.0 g/l **pH :** 3.42 **ta :** 6.1 g/l **va :** 0.58 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Vintage:
Platter Wine Guide: Shiraz Blend Wine of the Year
Platter Wine Guide: 5 Stars
Concours Mondial: Gold
National Wine Challenge: Double Gold
South African Wine Index: Platinum
Decanter World Wine Awards: 91 Points
Decanter Asia Awards: 93 Points
Tim Atkin SA Report: 94 Points
Michelangelo Wine Awards: Double Gold
Gilbert and Gaillard: Gold
Six Nations: Gold

2016 Vintage:
Platter Wine Guide: Shiraz Blend Wine of the Year
Platter Wine Guide: 5 Stars
National Wine Challenge: Double Gold
South African Wine Index: Platinum
Decanter World Wine Awards: 94 Points
Shiraz SA: Top 3 Shiraz Based Blends
Michelangelo Wine Awards: Double Gold
Tim Atkin SA Report: 95 Points
Veritas: Gold
Six Nations: Gold

2015 Vintage:
Concours Mondial: Gold
National Wine Challenge: Top 100 & Grand Cru Best in Class Winner
Decanter World Wine Awards 2017: Platinum & Best in Category
Shiraz SA: Top 3 Shiraz Based Blends
South African Wine Index: Platinum
Drinks Business Shiraz Masters 2017: Master Award
Tim Atkin South Africa Report 2017: 96 Points
Veritas 2017: Double Gold
International Wine and Spirits Challenge: Gold

2014 Vintage:
National Wine Challenge: Top 100
Decanter 2016: Gold
International Wine Challenge: Trophy Winner
South African Wine Index: Platinum
Tim Atkin South Africa Report: 95 Points
Six Nations: Double Gold

2013 Vintage:
South African Wine Index: Platinum
International Wine Challenge 2015: Gold
Decanter World Wine Awards: Gold
Tim Atkin South Africa Report: 95 Points
Veritas 2015: Gold
National Wine Challenge: Top 100

2012 Vintage:
Michelangelo Wine Awards 2014: Gold
Veritas 2014: Double Gold
Winemakers' Choice Awards 2014: Diamond
Wine Style People's Choice Awards 2014: Gold
TAJ Classic Wine: Trophy 2015
Shiraz SA: Top 4 Shiraz Blends
National Wine Challenge: Top 100

2011 Vintage:
Michelangelo Awards: Gold
Veritas: Gold
Decanter World Wine Awards: Gold
Classic Wine: Top 6
Six Nations: Double Gold
Winemaker's Choice Awards 2014: Diamond

2010 Vintage:
Six Nations: Gold
National Wine Challenge: Top 100
2012 & 2013 Winemakers' Choice: Diamond
International Wine and Spirits Challenge: Gold
Trophy Taj Classic Wine Trophy
Concours Mondial de Bruxelles: Gold
South African Wine Index: Platinum

2009 Vintage:
Concours Mondial: Gold

2008 Vintage:
Decanter Asia Wine Awards: Gold
Michelangelo Awards: Gold
Veritas: Gold
Winemakers' Choice Awards: Diamond
National Wine Challenge: Top 100

2007 Vintage:
Veritas: Double Gold

2006 Vintage:
Veritas: Gold
Decanter Wine Awards: Gold
Juliet Cullinan Wine Connoisseurs' Awards: Gold & Best Wine in Show

2005 Vintage:
International Wine and Spirits Challenge: Gold
Michelangelo Awards: Gold
Swiss International Airline Awards: Gold
Veritas: Double Gold
Winemaker's Choice Awards: Trophy Red & Diamond
Michelangelo Awards 2007: Gold

2004 Vintage:
Veritas: Double Gold
Winemakers' Choice Awards: Diamond

in the vineyard : Cultivar: Shiraz 82%, Grenache 9% Mourvèdre 6%, Viognier 3%
Clones: SH1, SH22, MT11, VI642
Rootstock: R99 and Mgt 101-14
Age: Average 12 years
Soil: Structured red soils with coarse gravel and weathered shale soils
Yield: 5,4 tons per hectare (34 hl/ha)
Balling: 24.6˚B
pH: 3,25 – 3,35
Total acid: 6,0 – 7,2 g/l

in the cellar : Our best two Shiraz vineyards form the backbone of this blend. The grapes were handpicked in the early morning and force cooled to 4 °C. 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 10%. 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 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 two pump overs daily. The Shiraz was given extended maceration after fermentation for 21 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 20 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 11 months prior to release.