



Full Circle 2013

Harvest

Cultivar:	Shiraz 76%, Grenache 12% Mourvedre 8%, Viognier 4%
Clones:	SH1, SH22, MT11, VI642
Rootstock:	R99 and Mgt 101-14
Age:	Average 9 years
Soil:	Structured red soils with coarse gravel and weathered shale soils
Yield:	4,5 tons per hectare (31 hl/ha)
Balling:	25,5 °B
pH:	3,30 – 3,60
Total acid:	6,0 – 7,8 g/l



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Fermentation

The grapes were hand-picked 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 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 pumpover 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 0°B 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.

Analysis

Alcohol:	14,5 vol %
Total acid:	6,2 g/l
pH:	3,38
Residual sugar:	3,80 g/l
Volatile acidity:	0,61 g/l
Free sulphur:	11 mg/l
Total sulphur:	75 mg/l

The wine has a deep, dark purple colour with prominent ripe plum, red berry and floral flavours with undertones of spice. The oak is well balanced with full, firm yet accessible tannins.



Awards



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SAWI – South African Wine Index 2015

Category Winner – Rhone Blend

Platinum Award – Rhone Blend

2013 Vintage

Veritas Gold 2015

IWC Gold 2015

IWC National Shiraz Grenache Mourvedre Trophy Winner 2015

IWC Regional Trophy 2015

IWC SA Red Wine Trophy 2015

Top 100 SA Wine Challenge 2015

Decanter 2015 Gold

Tim Atkin 2015 MW Report 95

2012 Vintage

Shiraz SA Challenge – Top 4 Blends

Michelangelo International Wine Awards 2014 Gold

Veritas 2014 Double Gold

Winemakers' Choice Awards 2014 Diamond

TAJ Classic Wine Trophy 2015

Top 100 SA Wine Challenge 2015

WineStyle People's Choice Awards 2014 Gold

2011 Vintage

Decanter World Wine Awards 2014 Gold

Michelangelo International Wine Awards 2013 Platinum

Veritas 2013 Gold

Classic Wine Top 6

Six Nations Wine Challenge

Diamond Winemakers' Choice Awards 2014

2010 Vintage

IWSC 2013 Gold

Top 100 SA Wines 2013

Concours Mondial de Bruxelles 2013 Gold

Taj Classic Wine Awards 2013 Trophy

Six Nations Wine Challenge 2013 Double Gold

Five Nations Wine Challenge 2012 Gold

SAWi Awards 2012 Platinum

Winemakers' Choice Awards 2012 & 2013 Diamond

IWSC 2012 Gold

2009 Vintage

Concours Mondial de Bruxelles 2012 Gold

2008 Vintage

Decanter World Wine Awards 2011 Gold

Veritas 2011 Double Gold

Winemakers' Choice 2011 Diamond

Michelangelo International Wine Awards 2010 Gold

Veritas 2010 Gold

Top 100 SA Wines 2011

2007 Vintage

Veritas 2010 Double Gold

2006 Vintage

Veritas 2008 Gold

Decanter World Wine Awards 2009 Gold

Juliet Cullinan Wine Connoisseurs' Awards 2008 Gold

2005 Vintage

IWSC 2008 Gold

Michelangelo International Wine Awards 2008 Gold

Swiss International Airline Awards 2008 Best Red Wine & Gold

Veritas 2007 Double Gold

Winemakers' Choice Awards 2007 Trophy Red Wine & Diamond

Michelangelo International Wine Awards 2007 Gold

2004 Vintage

Veritas 2005 Double Gold

Winemakers' Choice Awards 2005 Diamond