

# SARONSBERG SHIRAZ 2012



## Harvest

Cultivar:	Shiraz
Clones:	SH1, SH9, SH99, SH22
Rootstock:	R99, R110, SO4 and Mgt 101-14
Age:	Average 9 years
Soil:	Partially weathered shale soils with a high percentage coarse fragment and some red-yellow clay-loam soils with some a 40% rock content
Yield:	5.9 ton/ha (38 hl/ha)
Balling:	24.8 °B
pH:	3.4
Total acid:	6.7g/l

## Fermentation

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 CO<sub>2</sub> 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 pumpover per day. The rest was given extended maceration after fermentation. Total time on the skins varies from 11 to 28 days. The wine was then pressed into 90% new and 10 % second-fill 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 wholebunch fermentations were done at varying percentages for greater flavor diversity.

## Analysis

Alcohol:	14.26 vol %	Volatile acidity:	0.62 g/l
Total acid:	6.3 g/l	Free sulphur:	25 mg/l
pH:	3.36	Total sulphur:	89 mg/l
Residual sugar:	3.5 g/l		

The wine has a deep, dark purple colour with succulent ripe fruit flavours, both dark and red are supported with scents of violets and delicate spice. The mouth-feel has depth and clarity of fruit with integrated oak flavours. Finely crafted tannins and a beautiful layered fruit infused finish.

## Awards

### 2012 Vintage

Michelangelo International Wine Awards 2014 Gold  
Classic Wine Top 6

### 2011 Vintage

Decanter Wine Awards 2013 Gold  
Decanter Asia Wine Awards 2013 International- & Regional Trophy & Gold  
Veritas 2013 Double Gold  
John Platter 5 Star 2013  
IWC 2014 Gold

### 2010 Vintage

Top 100 SA Wines 2012  
Syrah du Monde 2012 Gold  
Michelangelo International Wine Awards 2012 Gold  
John Platter 5 Star 2012  
SAWi Awards 2012 Grand Gold

### 2009 Vintage

Michelangelo International Wine Awards 2012 Gold

### 2008 Vintage

Concours Mondial de Bruxelles 2011 Gold  
Top 100 SA Wines 2011  
Michelangelo International Wine Awards 2010 Gold  
Veritas 2010 Double Gold  
Winemakers' Choice Awards 2010 Diamond

### 2007 Vintage

Michelangelo International Wine Awards 2010 Double Gold  
Michelangelo International Wine Awards 2009 Gold  
Veritas 2009 Double Gold  
Winemakers' Choice Awards 2009 Diamond

### 2006 Vintage

Veritas 2008 Gold  
Michelangelo International Wine Awards 2008 Double Gold  
Juliet Cullinan Wine Connoisseurs' Awards 2008 Gold  
Swiss International Airline Awards 2008 Gold

### 2005 Vintage

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

### 2004 Vintage

Swiss International Airline Awards 2006 Gold  
Veritas 2005 Double Gold  
Michelangelo International Wine Awards 2005 Double Gold

