

# FULL CIRCLE 2011

# SARONSBERG

## Harvest

Cultivar:	Shiraz (80%), Grenache (13%), Mourvedre (5%), Viognier (2%)
Clones:	SH1, SH22, MT11, VI642
Rootstock:	R99 and Mgt 101-14
Age:	Average 9 years
Soil:	The Shiraz and Grenache is grown on structured clay soils with a high percentage of coarse gravel content and the Mourvedre and Viognier on partially weathered shale soils
Harvest:	9 February to 15 March 2011
Yield:	5.6 ton/ha (38 hl/ha)
Balling:	Shiraz 24.8 °B, Grenache 24.0 °B, Mourvedre 24.5 °B and Viognier 23.5 °B



## Fermentation

The grapes were hand-picked separately in the early morning and force-cooled to 4 °C. The Shiraz and Mourvedre components were all 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 to 15%. The Shiraz and Mourvedre were given a cold soak of 4 days at 9 °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 BM45 and D254 yeast. The fermentation temperature was allowed to peak at 28 °C. The fermenting cap was manually punched down four times with one pump-over daily. The Shiraz was given extended maceration after fermentation for a total of 22 days on the skins and then pressed into 100% new Allier French oak barrels. The Mourvedre was pressed at 0 °B and finished fermentation in barrels. The Viognier was cold fermented separately in barrels. The Grenache was allowed to start fermentation naturally and was partially fermented with whole bunches and punched down three times daily, after which it was pressed once fermentation was completed on the skins. 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 barrel. After a total of 20 months in barrel the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

## Analysis

Alcohol:	14.50 vol %	Volatile acidity:	0.63 g/l	Residual sugar:	3.9 g/l
Total acid:	6.0 g/l	Free sulphur:	14 mg/l	Total sulphur:	73 mg/l
pH:	3.42				

The wine has a deep, dark purple colour with prominent dark fruit, red berry and ripe cherry flavours, followed by seductive spice and violet nuances. The palate is textured and full-bodied with plush fruit and wild scrub notes, capsuled in silky tannins ending in a long finish.

## Awards

### 2011 Vintage

Decanter World Wine Awards 2014 Gold  
Michelangelo International Wine Awards 2013 Platinum  
Veritas 2013 Gold

### 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 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

