



Shiraz 2013



SARONSBERG

TULBAGH

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 height 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:	3.42
Total acid:	6.0g/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 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 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 whole bunch fermentations were done at varying percentages for greater flavor diversity.

Analysis

Alcohol:	14.83 vol %
Total acid:	6.0 g/l
pH:	3.42
Residual sugar:	3.8 g/l
Volatile acidity:	0.56 g/l
Free sulphur:	16 mg/l
Total sulphur:	74 mg/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



SARONSBURG

TULBAGH

SAWI – South African Wine Index 2015

Platinum Award - Shiraz

2013 Vintage

Veritas 2015 Gold

Michelangelo International Wine Awards 2015 Gold

International Wine Challenge 2015 & 2016 Gold

Regional Trophy Decanter 2015

Syrah du Monde 2015 Gold

2012 Vintage

Michelangelo International Wine Awards 2014 Gold

Classic Wine Top 6

Gold International Wine Challenge 2014

Double Gold WineStyle People's Choice Awards 2014

Top 100 SA Wine Challenge 2015

Gold Decanter 2015

Gold Concours Mondial de Bruxelles 2015

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