



SARONSBERG

TULBAGH

Shiraz 2016

The wine has a deep, dark purple colour with succulent ripe fruit flavours supported by expressive yet delicate floral notes and scents of violets and spice. The mouth-feel has depth and clarity of fruit with integrated oak flavours. Finely crafted tannins and a beautiful layered fruity finish.

Harvest

Cultivar:	Shiraz
Clones:	SH1, SH9, SH99, SH22, SH21
Rootstock:	R99, R110, SO4 and Mgt 101-14
Age:	Average 11 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 (37 hl/ha)
Balling:	24.3 °B
pH:	3.32 – 3.48
Total acid:	5.90 - 6.35g/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 24 days.

The wine was then pressed into 80% new and 20 % second-fill 300 liter, 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:	14.37%
Total acid:	5.9 g/l
pH:	3.53
Residual sugar:	3.30 g/l
Volatile acidity:	0.60 g/l
Free sulphur:	26 mg/l
Total sulphur:	97 mg/l



Awards

2016 Vintage

- Concourse Mondial Bruxelles: Gold
- Syrah Du Monde: Gold
- National Wine Challenge: Top 100
- South African Wine Index: Platinum
- Decanter World Wine Awards: 92 Points
- Michelangelo Wine Awards: Double Gold
- Drinks Business Syrah Masters: Gold
- Tim Atkin SA Report: 93 Points

2015 Vintage

- National Wine Challenge 2017: Double Gold
- International Wine Challenge 2017: Gold
- Shiraz SA: Top 12 Shiraz
- South African Wine Index: Platinum
- Drinks Business Shiraz Masters 2017: Master
- Tim Atkin South Africa Report 2017: 93 Points
- Michelangelo Wine Awards: Double Gold

2014 Vintage

- National Wine Challenge 2017: Double Gold
- Concours Mondial Bruxelles 2016: Gold
- Decanter 2016: Gold
- Shiraz SA: Top 12
- South African Wine Index: Platinum
- Tim Atkin South Africa Report 2016: 93 Points
- Michelangelo Awards 2016: Gold
- Veritas 2016: Gold
- International Wine and Spirits Challenge: Gold

2013 Vintage

- South African Wine Index: Platinum
- International Wine Challenge 2015: Gold
- Decanter World Wine Awards 2015: regional Trophy
- Syrah du Monde 2015: Gold
- Tim Atkin South Africa Report 2015: 94 Points
- Veritas 2015: Gold
- Michelangelo Awards 2015: Gold
- International Wine Challenge 2016: Gold
- National Wine Challenge 2017: Double Gold

2012 Vintage

- Michelangelo Awards 2014: Gold
- Classic Wine: Top 6
- International Wine Challenge 2014: Gold
- WineStyle People's Choice Awards 2014: Double Gold
- National Wine Challenge 2017: Top 100
- Decanter World Wine Awards 2015: Gold
- Concours Mondial de Bruxelles 2015: Gold

2011 Vintage

- Decanter World Wine Awards: Gold
- Veritas 2013: Double Gold
- Winemakers' Choice: Red Wine Trophy
- Decanter Asia: Gold
- John Platter's Wine Guide: 5 Stars
- International Wine Challenge: Gold & South African Shiraz Trophy

2010 Vintage

- National Wine Challenge 2017: Double Gold
- Syrah du Monde: Gold
- Michelangelo Awards: Gold
- South African Wine Index: Grand Gold
- John Platter's Wine Guide: 5 Stars

2009 Vintage

- Michelangelo Awards: Gold

2008 Vintage

- Concours Mondial Bruxelles: Gold
- Michelangelo Awards: Gold
- Veritas: Double Gold
- Winemakers' Choice Awards: Diamond
- National Wine Challenge 2017: Double Gold

2007 Vintage

- Michelangelo Awards: Double: Gold
- Michelangelo Awards: Gold
- Veritas: Double Gold
- Winemakers' Choice Awards: Diamond

2006 Vintage

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

2005 Vintage

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

2004 Vintage

- Veritas: Double Gold
- Michelangelo Awards: Double Gold
- Swiss International Airline Awards: Gold