



Full Circle 2015

Harvest

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| Cultivar: | Shiraz 82%, Grenache 9% Mourvèdre 7%, Viognier 2% |
| Clones: | SH1, SH2, MT11, VI642 |
| Rootstock: | R99 and Mgt 101-14 |
| Age: | Average 11 years |
| Soil: | Structured red soils with coarse gravel and weathered shale soils |
| Yield: | 5,6 tons per hectare (35 hl/ha) |
| Balling: | 24,8 °B |
| pH: | 3,30 – 3,50 |
| Total acid: | 6,0 – 7,4 g/l |

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 pump over 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

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| Alcohol: | 14,41 vol % |
| Total acid: | 6,0 g/l |
| pH: | 3,44 |
| Residual sugar: | 4,6 g/l |
| Volatile acidity: | 0,66 g/l |
| Free sulphur: | 34 mg/l |
| Total sulphur: | 96 mg/l |

This acclaimed wine has a deep, dark purple colour with prominent ripe plum, red berry flavours combined with floral notes and undertones of spice. The oak is well balanced with full, firm yet accessible tannins. A wine of depth, complexity and grace.



SARONSBERG
TULBAGH

