

Saronsberg Seismic 2004

The wine has a deep, dark colour and ripe berry flavours with delicate herbal, fynbos and spice undertones. Its firm tannin structure is balanced by a full body and noticeable oak flavours.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 18% Merlot, 7% Petit Verdot, 5% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.80 % vol rs : 2.50 g/l pH : 3.65 ta : 5.60 g/l va : 0.55 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

*Double Gold - Veritas 2006

*Silver Michelangelo International Awards

*Gold - Swiss international Airline Awards

ageing : This wine should reach its peak by end 2008 and can be enjoyed with a variety of dishes or on its own.

in the vineyard : Cultivar: Cabernet Sauvignon 70%, Merlot 18%, Petit Verdot 7%, Malbec 5%

Clones: CS37, CS46; MO192; PR400; MC1

Rootstock: R99; R99; 101/14; R99

Age: 5 - 12 years respectively

Soil: Sandy alluvial and structured red soils

about the harvest: Hand-picked in the early morning.

Harvest dates: Cabernet Sauvignon: 24 February and 18 March 2004; Merlot: 10 February 2004; Petit Verdot 19 February 2004; Malbec: 17 February 2004

Yield: 4.5 - 7 ton/ha

Balling at harvest: 24.5° - 26° B

pH at harvest: 3.5 - 3.8

Total acid at harvest: 5.5 - 6.5 g/l

in the cellar : Force cooled to 4 °C, bunch sorted, destemmed, berry sorted and gently crushed into a satellite tank. Deposited in open and closed fermenters. The must was dejuiced by 7 - 14% depending on the vineyard. It was given a cold soak for 3 to 5 days at 9 °C with a CO2 blanket. Heated to 18 °C and inoculated with NT116, BM45, BDX and F15 yeasts.

Fermentation temperature was allowed to peak at 28 °C and then brought down to 25 °C. The fermenting grapes were punched down once daily during cold soak, four times daily during fermentation and once daily post fermentation. The Malbec, Petit Verdot and Merlot were pressed at -0.5 °B and finished fermentation in barrels. The Cabernet Sauvignon was given extended maceration after fermentation. Total time on the skins varies from 8 to 21 days.

The wines were then pressed into new 300 litre French Allier barrels. The press fraction was separated and kept separately. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels. The wines were then given a low sulphur dose and left on the gross lees for 10 months. The wine was racked, blended and returned to barrels. It is still in the barrels and I expect it to go for a full 18 months before bottling.

