

Saronsberg Seismic 2005

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 prominent oak flavours.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 7% Petit Verdot, 5% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 14.65 % vol rs : 3.10 g/l pH : 3.41 ta : 6.2 g/l va : 0.69 g/l so2 :
54 mg/l fso2 : 30 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

*Gold - Santam Classic Wines Trophy 2009

*Double Gold - Veritas 2006

*Silver Michelangelo International Awards

*Gold - Swiss international Airline Awards

*Top 10 Bordeaux Blend Challenge - Calyon Trophy

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 : Clones: CS37, CS46, PR400, MC1

Rootstock: R99 and Mgy 101-14

Age: Average of 8 years

Soil: Structured red soils with coarse gravel and weathered shale soils.

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

Harvest dates: Cabernet Sauvignon: 23 February 2005; Petit Verdot: 8 February 2005;

Malbec: 25 January 2005

Yield: 4.8 ton/ha

Balling at harvest: 25Â° B

pH at harvest: 3.45 - 3.70

Total acid at harvest: 6.5 - 7.2 g/l

