

Saronsberg Seismic 2007

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 integrated oak flavours.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 12% Merlot, 11% Petit Verdot, 5% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.92 % vol rs : 3.50 g/l pH : 3.30 ta : 6.6 g/l va : 0.68 g/l so2 : 60 mg/l fso2 : 10 mg/l

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

pack : Bottle **closure** : Cork

Vintage 2007

Michelangelo International Wine Awards 2010 - Double Gold
Vertitas 2010 - Gold

Vintage 2006

IWSC (Mumbai) 2010 - Gold
Michelangelo International Wine Awards 2009 - Gold
Santam Classic Wine Trophy 2009 - Gold

Vintage 2005

Santam Classic Wines Trophy 2009 - Gold
Winemakers' Choice 2007 - Diamond

Vintage 2004

Michelangelo International Wine Awards 2007 - Gold
Veritas 2006 Double - Gold
Michelangelo International Wine Awards 2006 - Gold
Swiss International Airlines 2006 - Gold

in the vineyard : Clones: CS46, CS37, MO 343, PR400, MC1

Rootstock: R99 and Mgt 101-14

Age: Average 10 years

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

about the harvest: The grapes were handpicked in the early morning

Harvest Date: 2 February – 15 March 2007

Yield: 5.6 tons per hectare (32 hl/ha)

Balling: 24.5 °Balling

pH: 3.45 - 3.65

Total Acid: 6.3 - 7.4

in the cellar : After harvesting the grapes were It was 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 in open and closed fermenters. The must was dejuiced by 8 - 12% depending on the vineyard. It was given a cold soak of 3 - 5 days at 9° 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 BM45 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 daily and one pumpover per day. The Merlot received less punch downs in favor of pumpovers. The average time on the skins was 20 days with variations between cultivars. The wine was then pressed into 100% new 300 l French Allier 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 and the different components blended before being 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. The wine was bottle matured for 24 months prior to release.