

Saronsberg Seismic 2008

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 | 77% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.62 % vol rs : 3.60 g/l pH : 3.31 ta : 7.0 g/l va : 0.63 g/l so2 : 68 mg/l fso2 : 16 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

Vintage 2008

2014 International Wine and Spirit Competition - Silver Outstanding

2013 Decanter Asia Wine Awards - Silver

2013 Veritas Wine Awards - Silver

2013 International Wine and Spirit Competition - Silver

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Decanter World Wine Awards - Silver

2011 HKIWSC - Trophy

2012 Decanter Asia - Regional Trophy

Vintage 2007

2012 IWSC - Gold

2010 Veritas - Gold

Vintage 2006

2010 IWSC (Mumbai) - Gold

2009 Michelangelo International Wine Awards - Gold

2009 Santam Classic Wine Trophy - Gold

Vintage 2005

2009 Santam Classic Wines Trophy - Gold

2007 Winemakers' Choice - Diamond

Vintage 2004

2007 Michelangelo International Wine Awards - Gold

2006 Veritas - Double Gold

2006 Michelangelo International Wine Awards - Gold

2006 Swiss International Airlines - 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 and force cooled to 4° C.

Harvest Date: 2 February – 15 March 2008

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 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 pump-over per day. The Merlot received less punch downs in favor of pump-overs. The average time on the skins was 20 days with variations between cultivars. The wine was then pressed into 100% new 300L 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.