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Saronsberg Mourvedre 2015

Layers of dark fruit, spice and savoury richness bring this wine to life. This limited production Mourvèdre - only 1600 bottles - has a fruit intensity supported by well-rounded tannins and integrated oak flavours.



variety : Mourvedre | 100% Mourvèdre
winery : Saronsberg Cellar
winemaker : Dewaldt Heyns
wine of origin : Tulbagh
analysis : **alc :** 15.50 % vol **rs :** 6.3 g/l **pH :** 3.49 **va :** 0.57 g/l **so2 :** 138 mg/l **fso2 :** 49 mg/l
type : Red **style :** Dry **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Cultivar: Mourvèdre
Clones: MT 1 Rootstock: Paulsen
Age: Average 12 years
Soil: Weathered shale soils inducing moderate vigour and yields.

about the harvest: Harvest: 12/03/2017
Yield: 6.4 ton/ha (43 hl/ha)
Balling: 25.7 B pH: 3.45 Total acid: 5.9 g/l

The grapes were hand-picked in the early morning and force-cooled to 4 °C.

in the cellar : Then they were bunch-sorted, destemmed and berry-sorted on vibration tables by 25 highly trained staff. On average 75% of the berries were gently crushed (while the rest was kept whole) before being deposited into a satellite tank and transported to both open and closed fermenters. The must was dejuiced by 12% depending on the vineyard. 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 tanks were then heated to 18 °C and inoculated with L2056 yeast. The fermentation temperature was allowed to peak at 28 °C. The fermenting cap was punched down three times daily and two pump-overs were done per day. Total time on the skins were 21 days. The wine was then pressed into second-fill 300 liter Allier French 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 11 months. The wine was then racked and returned to barrel. After a total of 20 months in barrel, the wine was filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.