

Saronsberg Seismic Rooi 2015

The Saronsberg Seismic Rooi has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a fullbodied, elegant finish.

variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 16% Petit Verdot, 27% Merlot, 10% Cabernet Franc 5% Malbec

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 14.68 % vol rs : 3.26 g/l pH : 3.50 ta : 5.89 g/l va : 0.65 g/l so2 : 104 mg/l fso2 : 34 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2005 Vintage

Trophy SAA on board Wine Listing Awards

Gold VERITAS

Diamond Winemakers' Choice

2006 Vintage

Trophy Best Bordeaux Blend Old Mutual Awards

2007 Vintage

Gold Michelangelo Awards

2008 Vintage

Double Gold Michelangelo Awards

2009 Vintage

Top 100 SA Wine

2010 Vintage

Top 100 SA Wine 2012 & 2013

Diamond Winemakers' Choice

Gold China Wine & Spirits Awards;

Gold Concours Mondial de Bruxelles

2011 Vintage

Wine Listing & Red Wine of the Year SAA on Board

2012 Vintage

Top 100 SA Wine Challenge 2015

Tim Atkin MW Report 2015 score 91

Michelangelo Awards 2015 Double Gold

Veritas 2015 Double Gold

2013 Vintage

Double Gold Top 100 SA 2016

SAWi 2016 Platinum Recipient

Tim Atkin New SA Report 2016 score 90

2014 Vintage

Tim Atkin MW Report 2017 score 92

International Wine Challenge Gold

National Wine Championship Double Gold

2015 Vintage

National Wine Championship Double Gold



Cultivar: Cabernet Sauvignon 42%, Petit Verdot 16%, Merlot 27%, Cabernet Franc 10%, Malbec 5%.

in the vineyard : Clones: CS46; CS37; MO343; PV400; MB1; CF214

Rootstock: R99, 101-14 Mgt, R110

Age: Average 14 years

Soil: A variety of structured red soils, partially weathered shale soils and clay-loam soils with a high percentage of coarse gravel.

about the harvest: The grapes were hand-picked in the early morning

Harvest: 19 February to 14 March 2015

Yield: Average 6.3 ton/ha

Balling: Average 24.6 °B
pH: 3.30 - 3.45
Total acid: 6.1 - 6.5 g/l

in the cellar : The grapes were hand-picked in the early morning, force-cooled to 4 °C, bunch-sorted, destemmed, berry-sorted and gently crushed into a satellite tank. Then they were deposited in both open and closed fermenters. The must was dejuiced by 8 to 12% depending on the vineyard. It was given a cold soak of 4 to 5 days at 8 °C with a CO2 blanket, after which it was heated to 18 °C and inoculated with BM45 and D254 yeast. The fermenting grapes were pumped over once daily during cold soak and twice daily during fermentation in conjunction with three manual punch-downs. This was adjusted to each cultivar and vineyards' individual characteristics. The Malbec, Petit Verdot and Merlot were pressed between 0 and -1 °B and finished fermentation in barrels. The Cabernet Sauvignon and Cabernet Franc were given extended maceration after fermentation. Total time on the skins varies from 10 to 28 days. The wines were pressed into 38% new and 62% secondfill 300 liter Allier French oak barrels. The press fraction was separated. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels. The wines were given a low sulphur dose and left on the gross lees for 11 months, after which they were racked, blended and returned to barrel. After a total of 20 months in barrel the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.