



# SARONSBERG

TULBAGH

## Seismic 2017

The Saronberg Seismic has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied, elegant finish.

### Harvest

Cultivar:	Cabernet Sauvignon 38%, Petit Verdot 21%, Malbec 17%, Merlot 14%, Cabernet Franc
Clones:	CS46; CS37; MO343; PV400; MB1; CF214
Rootstock:	R99, 101-14 Mgt, R110
Age:	Average 16 years
Soil:	A variety of structured red soils, partially weathered shale soils and clay-loam soils with a high percentage of coarse gravel.
Harvest:	21 February to 11 March 2017
Yield:	Average 6.3 ton/ha
Balling:	Average 24.6 °B
pH:	3.30–3.45
Total acid:	6.1–6.5 g/l

### Fermentation

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 CO<sub>2</sub> 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% 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. The wines were given a low sulphur dose and left on the gross lees for 11 months, after which they were raked, blended and returned to barrel. After a total of 20 months in barrel the wine was raked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

### Analysis

Alcohol:	14.39 vol %
Total acid:	5.7 g/l
pH:	3.37
Residual sugar:	4.4 g/l
Volatile acidity:	0.71 g/l
Free sulphur:	18 mg/l
Total sulphur:	76 mg/l



## Awards

### 2017 Vintage

- Veritas: Gold

### 2016 Vintage

- National Wine Challenge: Top 100
- South African Wine Index: Platinum
- Decanter World Wine Awards: 90 Points
- Tim Atkin SA Report: 90 Points
- International Wine and Spirits Challenge: 92 Points
- Gilbert and Gaillard: Gold Medal

### 2015 Vintage

- Veritas: Gold
- Concourse Mondial Bruxelles: Gold
- National Wine Challenge: Double Gold
- South African Wine Index: Platinum
- Decanter World Wine Awards: 90 Points
- Tim Atkin SA Report: 92 Points

### 2014 Vintage *(Marketed under the name 'Seismic Rooi')*

- National Wine Challenge: Double Gold
- International Wine Challenge 2017: Gold
- South African Wine Index: Platinum
- Tim Atkin South Africa Report: 92 Points

### 2013 Vintage *(Marketed under the name 'Seismic Rooi')*

- National Wine Challenge 2016: Double Gold
- South African Wine Index: Platinum
- Tim Atkin South Africa Report 2016: 90 Points
- International Wine And Spirits Challenge: Gold

### 2012 Vintage *(Marketed under the name 'Seismic Rooi')*

- National Wine Challenge 2016: Double Gold
- Tim Atkin South Africa Report 2015: 90 Points
- Michelangelo Awards 2015: Double Gold
- Veritas: Double Gold

### 2009 Vintage

- Michelangelo Awards 2014: Gold
- Veritas 2015: Gold

### 2008 Vintage

- Hong Kong International Wine and Spirits Challenge: Trophy Winner
- Decanter Asia: Regional Trophy

### 2007 Vintage

- Veritas: Gold
- International Wine and Spirits Challenge: Gold

### 2006 Vintage

- Michelangelo Awards: Gold
- Santam Classic Wine Trophy: Gold
- International Wine and Spirits Challenge: Gold

### 2005 Vintage

- Santam Classic Wine Trophy: Gold
- Winemakers' Choice Awards: Diamond

### 2004 Vintage

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