



# SARONSBERG

## SEKELMAAN 2019



### VITICULTURE NOTES

Situated on the slopes of the Saronberg mountain, this vineyard consistently delivers exceptional-quality Shiraz. The block shows strong growth and vigour, with shoots topped at 1.1–1.2 metres. The vines remained disease-free throughout the season, with no signs of powdery or downy mildew. Pruning began at the end of July, followed by two suckering rounds and two tipping passes. Only minimal leaf removal was required, as the canopy naturally provides excellent light penetration and airflow. Drip irrigation is applied sparingly and the vines are intentionally stressed during December to enhance concentration.

### WINEMAKING NOTES

The grapes were hand-harvested at midnight to ensure they were picked at the coolest possible temperature, reducing oxidation. They arrived at the cellar in 15 kg lug boxes and were further chilled to 4°C. The fruit was destemmed and meticulously hand-sorted by a team of 20 before being gently crushed and transferred via gravity to an open-top stainless-steel fermenter. A four-day cold soak below 8°C under a CO<sub>2</sub> blanket preceded inoculation. Fermentation took place at 24°C, with two pumpovers and three punchdowns daily. Once complete, the free-run wine was drained to 100% new 300 L French oak barrels, with the press fraction kept separate. Malolactic fermentation occurred in barrel, and the wine matured for 20 months before being removed, crossflow filtered, and bottled in November 2020.

### TASTING NOTES

Generous aromas of dark and ripe red fruits lead the nose, with notes of plums, cherries and savoury spice emerging. The palate is full and textured, supported by well-balanced tannins and a refined, structured finish.

### TECHNICAL DETAILS

|                           |  |
|---------------------------|--|
| Year planted:             | 2006   |
| Clone:                    | SH12B  |
| Rootstock:                | R110   |
| Picking time:             | Mid to end February 2019   |
| Trellis system:           | Double Cordon  |
| Pruning style:            | Spur pruning   |
| Slope:                    | 0%   |
| Row direction:            | N-S  |
| Block numbers:            | Block 27   |
| Altitude:                 | 218 m  |
| Distance to ocean:        | 84 km  |
| Distance to fermentation: | 2,2 km   |
| Soil:                     | Tukulu, Klapmuts, Cartef, Glenrosa, Dundee, Swartland, Westleigh, Sepane |

### TECHNICAL ANALYSIS

Alcohol: 14,39% | pH: 3,37 | RS: 3,1 g/l | TA: 5,9 g/l