



SARONSBERG



SEISMIC 2020

HARVEST

Cultivar: Cabernet Sauvignon 46%, Merlot 20%, Cabernet Franc 12%, Petit Verdot 11% & Malbec 11%

Clones: CS46; CS37; MO343; PV400; MB1; CF214

Rootstock: R99, 101-14 Mgt, R110

Age: Average 17 years

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

Yield: Average 6.3 ton/ha

Balling: 24.6 °B

VINIFICATION

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 a cold soak and twice daily during fermentation in conjunction with three manual punch-downs. This was adjusted to each cultivar and vineyard's 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. The total time on the skins varies from 10 to 28 days. The wines were pressed into 38% new and 62% second-fill 300-litre 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 the barrel. After a total of 20 months in the barrel, the wine was racked and filtered through a coarse sheet filter. Bottling was done with fine sheet filtration.

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.

ANALYSIS

Alcohol: 14.78 vol %

Total acid: 5.7 g/l

pH: 3.64

Residual sugar: 2.4 g/l

Volatile acidity: 0.68 g/l

Free sulphur: 25 mg/l

Total sulphur: 104 mg/l

