



Seismic 2013



SARONSBERG

TULBAGH

Harvest

Cultivar:	Cabernet Sauvignon 35%, Petit Verdot 19%, Merlot 18%, Malbec 14%, Cabernet Franc 14%
Clones:	CS46; CS37; MO343; PV400; MB1; CF214
Rootstock:	R99, 101-14 Mgt, R110
Age:	Average 12 years
Soil:	A variety of structured red soils, partially weathered shale soils and clay-loam soils with a high percentage of coarse gravel.
Harvest:	12 February to 16 March 2013
Yield:	Average 5.6 ton/ha
Balling:	Average 24.6 °B
pH:	3.30–3.45
Total acid:	6.4–7.1 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 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 11 to 32 days. The wines were pressed into 36% new and 64% 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 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.

Analysis

Alcohol:	14.49 vol %
Total acid:	6.4 g/l
pH:	3.41
Residual sugar:	3.0 g/l
Volatile acidity:	0.73 g/l
Free sulphur:	15 mg/l
Total sulphur:	61 mg/l

The Saronsberg 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.



Awards

Vintage 2013

Double Gold Top 100 SA 2016

Vintage 2012

Michelangelo International Wine Awards 2015 Double Gold

Vintage 2009

Michelangelo International Wine Awards 2014 Gold

Veritas 2015 Gold

Vintage 2008

Hong Kong IWSC 2011 Trophy

Decanter Asia 2012 Regional Trophy

Vintage 2007

IWSC 2012 Gold

Veritas 2010 Gold

92 Points Parker

Vintage 2006

IWSC (Mumbai) 2010 Gold

Michelangelo International Wine Awards 2009 Gold

Santam Classic Wine Trophy 2009 Gold

Vintage 2005

Santam Classic Wines Trophy 2009 Gold

Winemakers' Choice Awards 2007 Diamond

Vintage 2004

Michelangelo International Wine Awards 2007 Gold

Veritas 2006 Double Gold

Michelangelo International Wine Awards 2006 Gold

Swiss International Airlines 2006 Gold



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