



SARONSBERG



MOURVÈDRE 2018

HARVEST

Cultivar: Mourvèdre

Clones: MT1

Rootstock: Paulsen

Age: 12 years

Soil: Partially weathered shale soils with a height percent age coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.

Yield: 6,2 ton/ha (39 hl/ha)

Balling: 24.7°B

VINIFICATION

The grapes were hand-picked in the early morning and force-cooled to 4 °C. Then they were bunch-sorted, destemmed and berry-sorted on vibration tables by 25 highly trained staff. On average 70% of the berries were gently crushed (while the rest was kept whole) before being deposited into a satellite tank and transported to an open fermenter. The must was dejuiced by 8%. It was given a cold soak of 3 days at 9 °C protected by a CO2 blanket. The juice was pumped over once daily during this period. The tanks were then heated to 18 °C and inoculated with L2056 yeast. The fermentation temperature was allowed to peak at 28 °C. The fermenting cap was punched down three times daily and two pump-overs were done per day. The total time on the skins was 18 days. The wine was then pressed into 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. After malolactic fermentation, the wines were given a low sulphur dose and left on the gross lees for 11 months. The wine was then racked and returned to the barrel. After a total of 20 months in the barrel, the wine was filtered through a coarse sheet filter. Bottling was done with fine sheet filtration.

Layers of dark fruit, spice and savoury richness bring this wine to life.

This limited production Mourvèdre - only 1600 bottles - has a fruit intensity supported by well-rounded tannins and integrated oak flavours.

ANALYSIS

Alcohol: 14.28 vol %

Total acid: 6.6 g/l

pH: 3.21

Residual sugar: 2.8 g/l

Volatile acidity: 0.52 g/l

Free sulphur: 24 mg/l

Total sulphur: 98 mg/l

