



# SEKELMAAN

SHIRAZ 2016

In the early morning when the maiden vintage of this wine was harvested, a slender crescent moon graced the sky above Saronsberg mountain. Nestled within the upper reaches of Shiraz Block 27, a small vineyard situated on the east-facing slopes of Saronsberg Mountain, the grapes were primed for this unique release. Breaking away from tradition, this marked the debut of a single-vineyard masterpiece under the esteemed Saronsberg label. The selection of Block 27 was a conscious nod to its unwavering commitment to excellence in every yield. Distinguished by its gravel-laden soils, Block 27 guaranteed impeccable drainage and judicious vine growth, resulting in smaller, concentrated berries and moderate yields. The elevated altitude of the vineyard ensured a temperature differential that remained cooler than the valley floor by at least three degrees, orchestrating a gradual, harmonious ripening process. With the utmost care, the grapes were meticulously handpicked and subjected to an exacting berry-sorting regimen before being gently ushered into fermentation within open fermenters. Manual punch-downs orchestrated the art of extraction. Maturation unfolded in barrel, embracing malolactic fermentation, a journey spanning 20 months in pristine 300-liter French oak barrels. The crafting of each of the 1 500 bottles of Sekelmaan paid homage to the sanctity of time itself. Bottled patience burgeoned over 60 months, encapsulating the profound truth that authentic quality is a manifestation of time's reverence. The 2016 vintage, distinguished in its own right, stands apart from its predecessor. It yielded grapes that resonate with opulence and intensity. The resultant wines showcased tannins that melded structure with maturity, a boldly expressive palate, and an enduring, refined denouement. Sekelmaan embodies these very hallmarks. Its aromatic tapestry is woven with dark plum, ripe blackberry, and cherry notes, interwoven with nuanced 'fynbos' spices and the tender embrace of floral accents.



Alcohol:	14.95 %	Volatile acidity:	0.58 g/l
Total acid:	6.2 g/l	Free sulphur:	5 mg/l
pH:	3.35	Total sulphur:	33 mg/l
Residual sugar:	2.6 g/l		