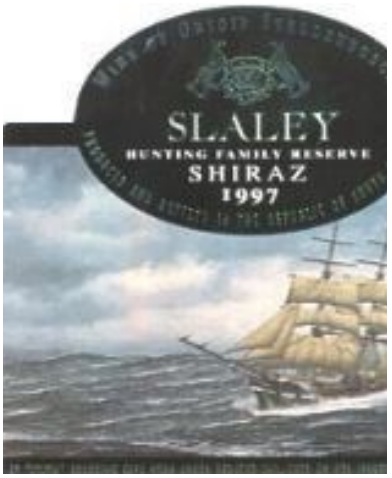
wine.co.za
easiest way to buy wine

Slaley Shiraz 1997



The 1997 vintage will always be remembered as the coolest and longest one in recent years. The cool summer made the ripening process of the grapes much slower and this Shiraz was hand harvested, like all grapes at Slaley, on March 15, 1997. The grapes fermented for 8 days on skins at 28ÂºC and macerated for a further 4 days after the end of fermentation. Malolactic fermentation was in stainless steel tanks after which the wine was transferred into small oak barrels (225l). The wine matured for 15 month in Oak of which 50 % American and 50 % French.
This Shiraz is having a dark red orange colour and soft tannins. The spicy flavours are well integrated with the smokey wood. .

variety : Shiraz | Shiraz
winery : Slaley Wines
winemaker : Ben Radford
wine of origin : Coastal
analysis : **alc :** 13.4 % vol **rs :** 1.7 g/l **pH :** 3.8 **ta :** 6.2 g/l
pack : Bottle

4 stars in Wine (SA), June 1998

ageing :

in the vineyard : Age of vines: 1993

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton

Position : South-West facing slope of Simonsberg on the farm Ernita

Irrigation : Overhead sprinklers

Yield : 7 Ton / Ha

in the cellar : Fermentation : 12 days on skins at 28ÂºC

Maturation : 15 months in wood, 50% new American oak, rest French oak

Fining : Fresh egg white ; 1 egg/Hl

Filtration : Light bulk filtration