

Slaley Shatot Plinque 2006

Pinotage was used for the strong fruity character. A vibrant, bone dry and fruity wine, with sweet, ripe nose - strawberries, cherries, raspberry and banana. It is suitable for most situations, and will hold its own as an aperitif.

Serve ice cold with strawberries and cream, or as an aperitif, ideal for picnics or anytime during summer. For the bold, try with Pork dishes, which may have some dryness, especially smoked pork, ham etc.

variety : Pinotage | 100% Pinotage

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 1.7 g/l pH : 3.43 ta : 5.7 g/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Can be done but not recommended - the wine will soften over the next year but will lose crispness. Should be enjoyed immediately.

in the vineyard : Age of vines: 10 years

Trellising: 5 Wire Trellising

Pruning: Cordon with spurs

Soil: Clovelly, Granite and Kroonstad

Position: Northwest

Irrigation: Overhead sprinklers

Yield : 8 Ton / Ha

about the harvest: Harvest Date: 06 March 2006

The grapes were treated as a white variety. The grapes were picked at earlier ripeness at 23° Balling to retain fruit.

