

Slaley Cabernet Sauvignon Merlot 2003

Delicate aromas of spice, menthol, minerality and some herbaceousness.

variety : Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 12.36 % vol rs : 2.2 g/l pH : 3.6 ta : 6.0 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Age of vines: Cabernet Sauvignon: Block 111 - 14 years; Block 114 - 13 years / Merlot: Block 302 - 11 years

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton, decomposed granite

Position: North-West facing slopes of Simonsberg on the farm Ernita and Slaley

Irrigation: Overhead sprinklers

Yield: Cabernet Sauvignon 4.85 - 8.82 tons/ha / Merlot: 6.65 ton/ha

about the harvest: Harvest Date: Merlot - 21 February 2003 / Cabernet Sauvignon - 13 & 14 March 2003

in the cellar : Less Merlot was used than last year. Lower fermentation temperatures were followed to minimize the extract of green phenolics and aromas from the Cabernet. The wine spent a longer time in barrel for the tannins to polymerise and soften up. 15% of the 2004 vintage was blended back for greater complexity.

