

## Slaley Pinotage 2003

Earthy flavours and a strong minerality with aromas of truffle, cigar box and leather. Firm grip, powerful tannins with a typical Pinotage varietal character, coffee, toffee, cedar and pencil shavings. Good acid coming through on the back palate. We strongly urge at least 5 years of ageing from date of vintage.

Experiment while younger with good strong cheeses. Aged wines should be enjoyed with dry dishes such as game and roast pork. Try with meals where fruit is used to compliment the dish.

**variety** : Pinotage | 100% Pinotage

**winery** : Slaley Wines

**winemaker** : Shaun Turnbull

**wine of origin** : Coastal

**analysis** : alc : 12.88 % vol   rs : 2.1 g/l   pH : 3.68   ta : 5.6 g/l   va : 0.73 g/l

**type** : Red   **style** : Dry   **wooded**

**pack** : Bottle   **closure** : Cork

**Previous vintage awards:**

4 Stars - Platter

ABSA TOP 10

4 Stars - Grape

4 Stars - Wine

Silver - Mundus Vini - Germany 2005

**ageing** : We strongly urge at least 5 years of ageing from date of vintage.

Drink from 2008 - 2012.

**in the vineyard** : Vineyard Information (Jaco Mouton)

Age of vines: 1957

Trellising: Bush

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South facing slope of Simonsberg on Slaley

Irrigation: Overhead sprinklers

Yield: 2.8 Ton/ha

**about the harvest**: Harvest date: 21 February 2003

