

## Slaley Shiraz 1998

Extended maceration, due to harvesting at full ripeness resulted in a deep ruby red wine with a strong tannic structure although softened by an egg white fining. Its bouquet of concentrated pepper and cinnamon is well supported by the vanilla of the oak barrels.

**variety :** Shiraz | Shiraz

**winery :** Slaley Wines

**winemaker :** Christopher van Dieren

**wine of origin :** Coastal

**analysis :** alc : 14,5 % vol   rs : 2,0 g/l   pH : 3,76   ta : 5,7 g/l

**pack :** Bottle

Five star, Wine Magazine, September 1999

Veritas double gold 1999

Michaelangelo gold 1999

Wine of the Month reserve club

Blue train millennium wine list

**ageing :** Enjoy in its youth or age for up to 10 years from date of harvest.

**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

Harvest Date : 02 March 98

**in the cellar :** Fermentation : 10 days on skins at 30°C

Maturation : 14 months in wood, 50% new American oak, rest French oak

Fining : Fresh egg white ; 1 egg/Hl

Filtration : Light bulk filtration

