

## Slaley Cabernet Sauvignon/Merlot 2006

This wine shows tones of ripe fruit, opulent dark berry aromas, with a soft tone of spice. Wood well integrated wood with mouth-puckering tannins with a backbone structure true to Stellenbosch. -  
*Winemaker Marius Malan*

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery :** Slaley Wines

**winemaker :** Marius Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.38 % vol rs : 3.2 g/l pH : 3.47 ta : 6.00 g/l

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

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

2010 Michelangelo CCL International Wine Awards - Gold Medal

2009 Old Mutual Trophy Wine Show - Silver medal (85/100)

2008 Veritas - Gold

**ageing :** This wine will be able to age and for the best results drink around 2012.

**in the vineyard : Age of vines:**

Cabernet Sauvignon: Block 305C - 14 years; Block 114 - 16 years

Merlot: Block 302 - 11 years

**Trellising:** 5 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

- *Marius Malan*

**about the harvest: Harvest Date**

Merlot: 15 March 2006

Cabernet Sauvignon: 25 March 2006

**in the cellar : Fermentation:** Fermentation took place in open tanks. The Cabernet fermented at moderate temperatures (25° - 28° C) and spent 10 days on the skins before pressing. The Merlot underwent higher fermentation temperatures and spent 15 days on the skins prior to pressing. Malolactic fermentation took place in barrel. The blend was made up prior to bottling.

**Maturation:** 14 months in wood (50% New oak; 100% French oak)

**Fining:** No fining were done

**Filtration:** 70 micron to bottle

The first harvest for new winemaker, Marius Malan. Open fermenters were brought to the party, and manual punch downs - the key for his wines.

