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Slaley Chardonnay 2006

A very lively Chardonnay showing some oak derived flavours, smokiness, nuttiness and butterscotch on the nose. Primary fruit flavours are pear, marmalade, citrus and apricot. A nice creamy texture with a fresh acidity to balance the wine. - ***Winemaker Marius Malan***

variety : Chardonnay | 100% Chardonnay
winery : Slaley Wines
winemaker : Marius Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.2 % vol **rs :** 3.8 g/l **pH :** 3.34 **ta :** 6.5 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Age of vines:** 1984 - 22 years. Single vineyard Block 112
Trellising: 5 wire trellising
Pruning: Cordon with spurs
Soil: Deep Hutton.
Position: South West facing slope of Simonsberg on the farm Slaley.
Irrigation: Drip
Yield: 4.3

The 2006 vintage produced a bit of botrytis rot in the bunches, as always. With the very hot vintage the grapes ripened better and produced more sugar. - ***Marius Malan***

about the harvest: **Harvest Date:** 21 February 2006

in the cellar : **Fermentation:** Naturally fermented in barrel with yeast from mother nature, stressful, but worth every prayer. Stirred often to optimise yeast autolysis.
Maturation: 11 months - 100% French oak (50% new, 50% 3rd fill)
Fining: Isinglass & bentonite
Filtration: Light sheet to the bottle.

With the higher production in alcohol, less new French oak were used to optimise wood extraction and balance in the wine.