

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.