

Slaley Chardonnay Noble Late Harvest Reserve 2007

A lot of noble rot caused perfect concentration of sugar without compromising acid. This year we went from 3 barrels in 2006 to 10, and all came out to perfection. Unlike 2006, I had enough to stabilize the lot and prevent sediment formation in the bottle with time. A well balanced fruitful sticky with huge aging potential and a structure that will please any palate. Enjoy in the summer with crushed ice, over a sorbet or as a aperitif, and in winter along a fire to warm you up.

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variety : Chardonnay | 100% Chardonnay

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : alc : 12.08 % vol rs : 102 g/l pH : 3.75 ta : 7.2 g/l so2 : 256 mg/l fso2 : 35 mg/l

type : Dessert **style :** Sticky **wooded**

pack : Bottle **closure :** Cork

WINE Magazine July 2009 - Best Value - Top 3 wines on price and 4 stars
2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

in the vineyard : Developed By: Marius Malan

Age of Vines: 1984

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South West facing slope of Simonsberg on the farm Slaley

Irrigation: Drip

about the harvest: Yield: 246t/ha

Harvest Date: 25 April 2007

in the cellar : Fermentation: Wine were naturally fermented in first fill Hungarian barrels.

Maturation: Matured on fermentation lees for 6 months, racked and aged for a further 12 months in stainless steel

Fining: Bentonite

Filtration: Sterile sheet filtration

