

## Slaley Pinotage 2004

The same winemaking techniques were followed to produce a wine in similar fashion which speaks of the Slaley terrior. Mineral and earthy with truffle, cigar box and leather aromas. Firm but silky tannins with typical Pinotage varietal character such as coffee, toffee, cedar and pencil shavings.

- *Shaun Turnbull*

**variety :** Pinotage | 100% Pinotage

**winery :** Slaley Wines

**winemaker :** Shaun Turnbull

**wine of origin :** Stellenbosch

**analysis :** alc : 13.49 % vol    rs : 2.9 g/l    pH : 3.62    ta : 5.4 g/l

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

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

**in the vineyard :** **Age of vines:** 50 years

**Trellising:** One wire trellising

**Pruning:** Cordon with spurs

**Soil:** Deep Hutton

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

**Irrigation:** Overhead sprinklers

**Yield:** 3.3 Ton/ha

Block 109 were used again, a old bush vine block that still deliver some of the best Pinotage fruit in South Africa.

- *Jaco Mouton*

**about the harvest:** Harvest date: 21 February 2004

**in the cellar :** **Fermentation:** Two days cold soaking was given prior to inoculation.

The wine fermented dry on the skins peeking at a fermentation temperature of over 30° C. The wine under went Malolactic fermentation in stainless tanks before it was taken to the barrel.

**Maturation:** 12 months in wood (50% New oak) - 20% American oak of total barrels used.

**Fining:** 1 egg white per barrel

**Filtration:** Bulk and course sheet

