

Broken Stone Sauvignon Blanc 2008

The wine shows aromas of green fig, grass and gooseberry on the nose. The palate is well balanced with a good weighty middle palate and fresh lingering finish of lemon and lime aromas. Some minerality is to observe on the palate as well.

- *Winemaker Marius Malan*

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 3.32 g/l pH : 1.6 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : **Age of vines:** 1985

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Cotton Loam & Escort

Position: South facing slope of Simonsberg

Irrigation: Overhead sprinklers

Yield: 3.2 Ton/ Ha

A very balanced growing season delivered excellent fruit with lots of 'cooler' varietal flavours than usual. The average yield was low as well which meant more concentrated aromas.

- *Jaco Mouton*

about the harvest: Half the fruit were picked very early to conserve the greener Sauvignon Blanc aromas while the later ripening fruit were given a longer hang time for higher sugar levels to balance the alcohol and give a bit more structure to the wine.

Harvest Date: 28 January 2008 & 2 February 2008

in the cellar : **Fermentation:** No skin contact before pressing and 14 days at 12° C

Maturation: On fine lees for 8 months

Fining: Bentonite and Isinglass

Filtration: Bulk and sterile filtration