

Broken Stone Cabernet Sauvignon/Shiraz/Pinotage 2003

This years Cabernet Sauvignon/Shiraz blend sees a bit of Pinotage in it. The Pinotage showed excellent fruit aromas and brought a bit to the party what palate goes about. A wine as serious as the person tending to the meat at a braaivleis. The wine shows lovely aromas of violets, herbs, menthol and peppers. The palate is soft with a bit of sweetness on the finish and flavours of raspberry, plums and delicate spice.

- *Winemaker Shaun Turnbull*

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 35% Shiraz, 10% Pinotage

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Stellenbosch

analysis : alc : 12.62 % vol rs : 1.9 g/l pH : 3.60 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Age of vines:

Cabernet Sauvignon: 13 years

Shiraz: 5 years

Pinotage: 7 years

Trellising: 5 wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South-West and North-West facing slopes of Ernita and Slaley farms

Irrigation: Overhead sprinklers

Yield:

Cabernet Sauvignon: 5.68 Tons/ha

Shiraz: 4.22 Tons/ha

Pinotage: 105 Tons/ha

- *Jaco Mouton*

about the harvest: Harvest Date:

Cabernet Sauvignon: 10 March 2003

Shiraz: 26 February 2003

Pinotage: 31 January 2003

in the cellar : Fermentation: All varietals were fermented at cool temperatures not exceeding 30° C, to enhance fruit and accessible. None of the wines were given an extended skin maceration.

Maturation: 12 months in wood. 2nd - 4th fill barrels; 76% French oak, 24% American oak.

Fining: 2 eggs per barrel

Filtration: Bulk and course sheet.

