

Slaley Shiraz 1999

The 1999 vintage will go into history as one of the warmest of the last 20 years. As a result this wine has a ruby red colour with purple tinges. The strong spicy flavour of pepper is well supported by the smokiness of the oak barrels. This Shiraz has a softer approach than the previous vintage and is a through expression of the climatical conditions of the year.

variety : Shiraz | Shiraz

winery : Slaley Wines

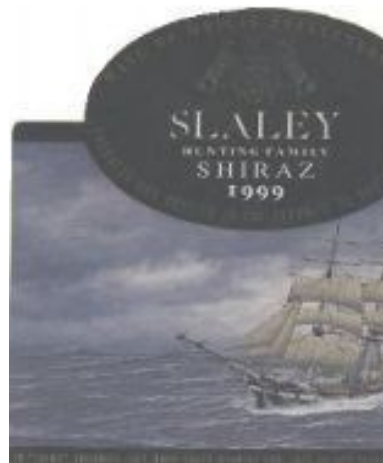
winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : **alc** : 13.6 % vol **rs** : 2.3 g/l **pH** : 3.8 **ta** : 5.8 g/l

pack : Bottle

Grand Prix d'Honneur Hamburg Wine Salon 2000
Vinalies d'Argent, Paris 2001



ageing : Enjoy in its youth or age for up to 5 years from date of harvest

in the vineyard : Age of vines: 1993

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton

Position : South-West facing slope of Simonsberg on the farm Ernita, single vineyard

Irrigation : Overhead sprinklers

Yield : 9 Ton / Ha

Harvest Date : 24 Feb & 01 Mar 1999

in the cellar : Alcohol : 13.8 %

PH : 3.85

Total acidity : 5.8 g/l

Resd Sugar : 2.3 g/l

Fermentation : 18 days on skins at 30°C

Maturation : 15 months in wood, 80% new American oak, 20% French oak 2nd fill

Fining : Fresh egg white ; 1 egg/Hl

Filtration : Light bulk filtration