

Broken Stone Sauvignon Blanc 2000

This years Sauvignon Blanc was a real challenge due to the heat. We harvested 15 days earlier as last year to preserve fruit. As a result this wine has a pale green colour. Very strong flavours of lemon, gooseberries and a hint of grass dominate on the nose, and a crisp acidity make this wine very refreshing

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 2.5 g/l pH : 3.3 ta : 7.1 g/l

type : White

Grand Prix â€ˆ Hamburg Wine Salon 2000
2000 Veritas Silver

ageing : Enjoy in its youth or age for 2 years

in the vineyard : Age of vines: 1985

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton & Escourt

Position : South facing slope of Simonsberg on the farm Slaley, single vineyard

Irrigation : Overhead sprinklers

Yield : 5 Ton / Ha

Harvest Date : 02 â€ˆ 04 Feb 2000

in the cellar : Skin contact: 18 hr at 10Â°C

Fermentation : 18 days at 12Â°C

Maturation : On fermentation lees with battonage for 3 months

Fining : Bentonite and gelatine

Filtration : Bulk and sterile filtration

