

Slaley Broken Stone Sauvignon Blanc 2009

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 : 13.06 % vol rs : 2.0 g/l pH : 3.22 ta : 6.8 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

Jaco Mouton

about the harvest: A very cool balanced growing season delivered excellent fruit with lots of "cooler" varietal flavours than usual. The average yield was down as well which meant more concentrated aromas. 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.

Yield: 3.5 Ton/ Ha

Harvest Date: 28th January 2009 & 2th February 2009

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

