

Lindsay's Wimpsy 2007

This wine was made in a thoroughly modern style and has good fruit and power. The Cabernet component adds structure and meaty back bone to enhance the Pinotage. The wine is drinking well at the moment especially with strong cheese. Floral with sweet fruit followed by spices on the nose. Pinotage dominates the palate showing the typical raspberry and a bit of cedar and marmalade bitterness.

This is a true value Cape blend.

variety : Pinotage | 50% Pinotage; 30% Shiraz; 20% Cabernet Sauvignon

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.37 ta : 6.7 g/l so2 : 113 mg/l fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Age of vines:

Pinotage: 1996

Shiraz: 2000

Cabernet: 1990

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton, Oakleaf, decomposed granite

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

Irrigation: Overhead sprinklers

about the harvest: Yield: Pinotage: 16 Tons/ha

Shiraz: 7tons/ha

Cabernet: 3tons/ha

Harvest Date:

Pinotage: 10 March 2007

Shiraz: 25 March 2007

Cabernet: 29 March 2007

in the cellar : Fermentation: Pinotage was fermented cool at below 29° C. The Shiraz and the Cabernet were fermented at round and above 30° C.

Maturation: Shiraz and Cabernet wooded for 14 months in 3rd - 4th fill barrels - 100% French. Pinotage were matured in tank with staves, Russian, American, and French oak

Fining: Egg white 2 egg/ Hl Filtration: Bulk and sterile sheet.

