

Slaley Merlot 1999

The grapes were harvested at 24.8°C and fermented on skin for 25 days. This long extraction period resulted in a dark red coloured wine with soft tannins. The intense bouquet is reminiscent of carnations, plums, and berries with a touch of saddle leather

variety : Merlot | Merlot

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.3 g/l pH : 3.6 ta : 4.9 g/l

pack : Bottle

2000 Veritas Silver
Vinalies d'Argent, Paris 2001
2001 Michelangelo Gold

ageing : This wine will be best enjoyed from 2 years after date of harvest and then for a further 5 years.

in the vineyard : Age of vines: 1992

Trellising : 5 wire trellising

Pruning : Cordon with spurs

Soil : Deep Hutton

Position : South West facing slope of Simonsberg on the farm Ernita

Irrigation : Overhead sprinklers

Yield : 10 Ton / Ha

Harvest Date : First week of March 1999

in the cellar : Fermentation : 25 days at 32°C, pumping over twice per day

Maturation : 18 months in wood (60% French Oak, 40% American oak, 1/3 3rd, 1/3 2nd, 1/3 new oak)

Fining : Eggwhite 1 egg / Hl

Filtration : Bulk

