

Broken Stone Cabernet Sauvignon 1999

The grapes were harvested between 24 and 24.8Â°B. To make this wine accessible at an early stage, the fermentation temperature was kept below 30 degrees and a short period on skins. This wine has a cherry red colour and soft tannins. Prominent black currant, plum and vanilla are the dominant flavours.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 1.8 g/l pH : 3.68 ta : 5.9 g/l

type : Red

Veritas Silver 2001

Wine of the Month Club Selection, February 2002

Diners Club premium pack, December 2000

ageing : Enjoy this wine now and age for a further 5 years.

in the vineyard : Age of vines: 1989 & 1990

Trellising : Single wire trellis

Pruning : Cordon with spurs

Soil : Deep Hutton

Position : South West and North East facing slopes of Simonsberg on the farm Slaley and Ernita

Irrigation : Overhead sprinklers

Yield : Between 5 and 8 Ton / Ha

Harvest Date : March 2nd, March 10th & March 30th

in the cellar : Fermentation : 7 to 10 days at 30Â°C, 2 pumping over per day

Maturation : 18 months in wood (58% American, 32% French, 10% German Oak, 8% 4th, 20% 3rd, 72% 2nd fill)

Fining : Eggwhite 1.5 egg / Hl

Filtration : Bulk and sheet

