

Slaley Merlot 2004

Ellagitannin and egg white

variety : Merlot | 100% Merlot

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Simonsberg

analysis : alc : 14.20 % vol rs : 132 g/l pH : 3.49 ta : 5.9 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Developed by: Jaco Mouton

Age of vines: 1992

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Oakleaf with decomposed granite

Position: North-West facing slope of Simonsberg on the farm Ernita

Irrigation: Overhead sprinklers

about the harvest: Yield: 6.65t/ha

Harvest date: 28 February 2004

in the cellar : Fermentation: 30.5

Maturation: 3.3

Fining: Fermentation at 30° and spent a total of 20 days on the skins

Filtration: 18 months in wood, only French, 50% new oak used

