

Broken Stone Cabernet Sauvignon 2004

Less American oak was used, to focus on the varietal characteristics. The wine shows typical Cabernet Sauvignon aromas with a hint of savouriness and is ready to be enjoyed. An herbaceous nose with aromas of mint, red cherries and cassis. A dry entry becoming smoother and creamier to the finish. You might recognize flavours such as mulberries, milk chocolate and fruit cake.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Simonsberg Stellenbosch

analysis : **alc** : 14.11 % vol **rs** : 2.9 g/l **pH** : 3.60 **ta** : 5.9 g/l **so2** : 105 mg/l **fso2** : 55 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Developed By: Jaco Mouton

Age of Vines: 1990/1991

Trellising: Five Wire

Pruning: Cordon with spurs

Soil: Deep Hutton, Decomposed granite

Position: North-West facing slopes of Simonsberg

Irrigation: Overhead sprinklers

about the harvest: Yield: 5.53t/ha

Harvest Date(s): March 10th and 25th

in the cellar : Fermentation: Fermented between 25 and 28 degrees using a commercial yeast. Malolactic fermentation was completed

Maturation: 14 months in wood: 100% French oak, 4th to 5th fill barrels

Fining: Egg white, 2 eggs per barrel

Filtration: Bulk and course sheet

