

Slaley Broken Stone Pinotage 2004

Again the goal was to produce a Pinotage with excellent fruit, balance and drink-ability. More American oak was used this year because 2004 was even warmer than 2003 so the sweet fruit aromas were in abundance in the grapes. The French oak was there to tone down on too much sweetness and give a pleasant subtleness to the wine. This year our Pinotage can be found packed with aromas such as dark chocolate, bramberry, bubblegum, strawberry and the usual wallop of raspberry. The palate is yet again smooth and elegant with flavours of vanilla, butterscotch, sweet red berries and candyfloss.

variety : Pinotage | 100% Pinotage

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Simonsberg Stellenbosch

analysis : alc : 13.67 % vol rs : 2.8 g/l pH : 3.58 ta : 5.6 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: 1996

Trellising: Five wire

Pruning: Cordon with spurs

Soil: Oakleaf, granite and Kroonstad soils

Position: North-West

Irrigation: Overhead sprinklers

about the harvest: Yield: 11 t/ha

Harvest Date(s): February 5th and 9th 2004

in the cellar : Fermentation: With the nature of Pinotage, fermentation didn't exceed 28° again. The grapes were cold soaked for 3 days and then inoculated with a commercial yeast to ensure smooth problem free fermentation.

Maturation: 14 months in wood. 3rd to 5th fill oak. 45% American and 55% French

Fining: 1.5 Egg white per barrel

Filtration: 14 months in wood, 3rd - 5th fill barrels (45%/55% American and French oak

