

## Slaley Pinotage 2006

Mineral and earthy with truffle, cigar box and leather aromas. Firm but silky tannins with typical Pinotage varietal character such as coffee, toffee, cedar and pencil shavings. A complex wine that will benefit from further ageing in the bottle.

- *Marius Malan*

**variety :** Pinotage | 100% Pinotage

**winery :** Slaley Wines

**winemaker :** Marius Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.29 % vol    rs : 2.7 g/l    pH : 3.73    ta : 6 g/l

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

**pack :** Bottle    **closure :** Cork

**ageing :** Drink from now or up to 10 years from harvest, depending on storage facility, personal taste and/or food accompaniments.

**in the vineyard :** **Age of vines:** 57 years

**Trellising:** One wire trellising

**Pruning:** Cordon with spurs

**Soil:** Deep Hutton

**Position:** South West facing slope of Simonsberg on the farm Slaley

**Irrigation:** Overhead sprinklers

**Yield:** 3.3 Ton/ha

Block 109 was used again, a old bush vine block that still deliver some of the best Pinotage fruit in South Africa.

- *Jaco Mouton*

**about the harvest:** Harvest date: 25 February 2006

**in the cellar :** **Fermentation:** Four days cold soaking was given prior to inoculation. The wine fermented dry on the skins at a fermentation temperature peaking at over 30°C, (spontaneous fermentation). The wine underwent Malolactic fermentation in stainless tanks before it was taken to the barrel. There was no skin contact after fermentation.

**Maturation:** 12 months in wood (50% New oak) 25% American oak.

**Fining:** None.

**Filtration:** Only sheet to the bottle.

