

## Broken Stone Cabernet Sauvignon 2006

A modern Cabernet, higher alcohols, smooth tannins, but still a wine with huge potential and absolute value for money. Herbaceous nose with aromas of mint, red cherries and cassis. A dry entry becoming smoother and creamier to the finish. You might recognise flavours such as mulberries, milk chocolate and fruit cake.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Slaley Wines

**winemaker** : Marius Malan

**wine of origin** : Simonsberg Stellenbosch

**analysis** : **alc** : 14.02 % vol **rs** : 2.8 g/l **pH** : 3.73 **ta** : 6.2 g/l **so2** : 127 mg/l **fso2** : 39 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: 4.69t/ha

Harvest Date(s): April 2nd 2006

**in the cellar** : Fermentation: Fermented between 25°- 28° using a commercial yeast.

Malolactic fermentation was completed

Maturation: 12 months in wood: 86% French oak (10% new)

Fining: None

Filtration: Light sheet

