

Slaley Broken Stone Cabernet Sauvignon/Merlot 2007

Showing ripe fruit and opulent dark berry aromas with soft spice notes. Integrated wood, mouth-puckering tannins means wine is still in its youth.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : **alc** : 15.54 % vol **rs** : 3.7 g/l **pH** : 3.70 **ta** : 6.3 g/l **so2** : 122 mg/l **fso2** : 30 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Good ageing potential, age for 5 to 10 years depending on personal preference and dish.

in the vineyard : Developed By: Jaco Mouton

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton, decomposed granite

Position: North-West facing slopes of Simonsberg on the farm Ernita and Slaley

Irrigation: Overhead sprinklers

about the harvest: Yield: Cabernet Sauvignon: 5.8 tons/ha, Merlot:

Harvest Date(s): Merlot: 26 March 2007, Cabernet Sauvignon: 28 March 2007

in the cellar : Fermentation: Fermentation took place in open fermenters. The Cabernet fermented at moderate temperatures (25° - 28° C) and spent 14 days on skins before pressing. The Merlot fermented at higher temperatures and spent 28 days on the skins. Malolactic fermentation took place in barrel. The blend was made up prior to bottling.

Maturation: 28 months in wood (50% New oak) 100% French oak.

Fining: None

Filtration: 70 micron to bottle.