

Broken Stone Cabernet Sauvignon/Shiraz 2006

This years Cab/Shiraz blend sees a small percentage of Pinotage in it. The blend shows excellent fruit aromas and it is supported by subtle oak and upfront structure. A wine as serious as the person tending to the meat at a braaivleis. The wine shows lovely aromas of black currents, mulberry, chocolate and spices both on the nose and palate.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Shiraz, 10% Pinotage

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : alc : 14.52 % vol rs : 3.4 g/l pH : 3.71 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Developed By: Jaco Mouton

Age of Vines: 1990 to 1998

Trellising: Five wire

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South West and North-West facing slopes of Ernita and Slaley Farm

Irrigation: Overhead sprinklers

about the harvest: Yield: Cabernet Sauvignon 5.68t/ha, Shiraz:

Harvest Date(s): Cabernet Sauvignon 28 March 2007, Shiraz 19 March 2007, Pinotage 22 February 2007

in the cellar : Fermentation: All varieties were fermented at colder temperatures not exceeding 30° C, to enhance fruit and accessible. All of the wines were given an extended skin maceration of a week.

Maturation: 24 months in wood. 20% new French oak, rest 2nd fill

Fining: 1 egg white per barrel

Filtration: Fine sheet into bottle.