

Slaley Broken Stone Shiraz 2006

The grapes were treated a little cooler in the winery, to preserve more fruit, with less cherry and smoked flavours. No American oak was used to avoid the sweet characteristics as well as give the wine an upfront New World style, without too much sweetness. The nose is quite gunflint and smoky with no barnyard, but cloves and clean ripe cherry. The palate is juicy with plum, black berry and cherry, chocolate, tobacco and pencil shavings.

variety : Shiraz | 100% Shiraz

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Simonsberg Stellenbosch

analysis : alc : 14.92 % vol rs : 2.6 g/l pH : 3.72 ta : 5.9 g/l so2 : 103 mg/l fso2 : 43 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Developed By: Jaco Mouton

Age of Vines: 1998

Trellising: Five Wire

Pruning: Cordon with spurs

Soil: Decomposed Granite

Position: North-West

Irrigation: Overhead sprinklers

about the harvest: Yield: 6 tons/ha

Harvest Date(s): 15 March 2006

in the cellar : Fermentation: The grapes were fermented between 24 and 31 °C Using a specialized commercial yeast, that showed very good traits in the past. The wine was given an extended skin maceration, pressed and malolactic fermentation was completed in stainless steel tanks.

Maturation: 12 months in wood (30% New oak), all French

Fining: None

Filtration: Light sheet.

