

Slaley Cabernet Sauvignon/Merlot 2007

Open fermenters and natural fermentation are unique to this complex wine. It shows ripe fruit, opulent dark berry aromas, with soft spice notes. Integrated wood, mouth-puckering tannins means wine is still in its youth.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% 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 **style** : Dry

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

Age of Vines: Cabernet Sauvignon:

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 tanks. The Cabernet fermented at moderate temperatures (25° - 28° C) and spent 10 days on the skins before pressing. The Merlot underwent higher fermentation temperatures and spent 15 days on the skins prior to pressing. Malolactic fermentation took place in barrel. The blend was made up prior to bottling.

Maturation: 14 months in wood (50% New oak; 100% French oak)

Fining: No fining were done

Filtration: 70 micron to bottle