

Slaley Lindsay Wimpsy Cape Blend 2010

As Pinotage being the biggest partner in the blend, it makes itself stand out with tones of coffee, mocha and chocolate. Still a wine to be enjoyed with friends or a hearty meal. This wine boast with aromas of vanilla, raspberry, red cherry, mulberry, plum and herbal notes. A soft entry with a firm middle palate with flavours such as black current and plums.

variety : Pinotage | 50% Pinotage; 30% Cabernet Sauvignon; 20% Merlot

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : **alc** : 14.74 % vol **rs** : 3.5 g/l **pH** : 3.62 **ta** : 5.9 g/l **so2** : 109 mg/l **fso2** : 30 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Developed By: Jaco Mouton

Age of Vines: Cabernet Sauvignon:

Trellising: Five wires

Pruning: Cordon with spurs

Soil: Deep Hutton, Oakleaf, decomposed granite

Position: North-Western slopes of Simonsberg on the farm Slaley and Ernita.

Irrigation: Drip and overhead sprinklers

about the harvest: Yield: Cabernet Sauvignon: 5.2 Tons/ha, Pinotage

Harvest Date(s): Pinotage: January 28th 2010, Cabernet Sauvignon: March 20th 2010,

Merlot: March 12th 2010

in the cellar : Fermentation: Pinotage, Cabernet Sauvignon and Merlot was fermented cool at below 27° C

Maturation: 12 months 3rd – 5th fill barrels 75% French oak, 25% American

Fining: Egg white 2 egg/ Barrel

Filtration: Bulk and course sheet