

## Slaley Lindsay Wimpsy Rosé 2010

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The wine shows slight wood aromas, but also lees contact and vanilla.

The spice from Shiraz grapes leap out the glass and it makes this wine a superb food pairing to be enjoyed with salads, fish dishes and even just because you feel like it!

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**variety** : Shiraz | 100% Shiraz

**winery** : Slaley Wines

**winemaker** : Marius Malan

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.93 % vol **rs** : 2.2 g/l **pH** : 3.51 **ta** : 5.6 g/l **so2** : 109 mg/l **fso2** : 37 mg/l

**type** : Rose **wooded**

**pack** : Bottle **closure** : Screwcap

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**ageing** : The wine should be enjoyed immediately, especially mid summer time.

**in the vineyard** : Developed By: Jaco Mouton

Age of Vines: Average of 14 years

Trellising: Five wire

Pruning: Cordon with spurs

Soil: Deep Hutton, Oakleaf, decomposed granite

Position: North-West and South-East facing slopes

Irrigation: Drip

**about the harvest**: Yield: 16t/ha

Harvest Date: 15 February 2010

**in the cellar** : Fermentation: Cool fermentation. 6 hour skin contact.

Maturation: 11 months on fine lees.

Fining: Bentonite 50g/HL

Filtration: Bulk and course sheet