

## Slaley Shiraz 2000

The 2000 vintage is the second in a row characterised by high summer temperatures and dry conditions. Therefore I harvested about 10 days earlier than the 1999 vintage. It is interesting to note that even whilst harvesting earlier I had full tannic ripeness with better concentration. This is due to better vineyard practise. The result is a deep, purple ruby colour and strong spiciness on the nose. Massive but soft tannins on the palate will ensure a long ageing potential of this wine.

variety : Shiraz | Shiraz

winery : Slaley Wines

winemaker : Christopher van Dieren

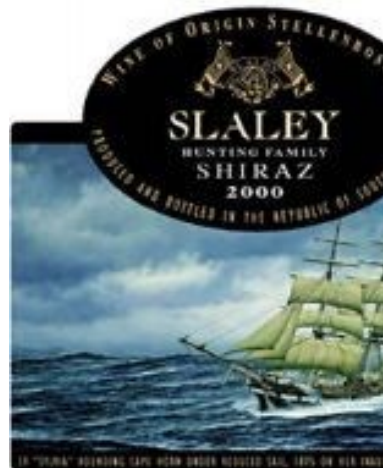
wine of origin : Coastal

analysis : alc : 14.02 % vol    rs : 1.7 g/l    pH : 3.7    ta : 4.9 g/l

pack : Bottle

4.5 Stars in Wine Magazine, September 2001

Veritas Silver, 2001



in the vineyard : Age of vines : 1993

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton

Position : Single vineyard on the South-West facing slope of Simonsberg

Irrigation : Overhead sprinklers

Yield : 6Ton / Ha

Harvest Date : 15 Feb 2000

in the cellar : Fermentation : 28 days on skins at 32Â°C, 4days cold soak at 5Â°C

Maturation : 15 months in wood, 60% new American oak, 40% new French oak

Fining : Fresh egg white; 1 egg/Hl

Filtration : Light bulk filtration