

## Broken Stone Pinotage 2000

Continuing our progress with the old bush vine I was able to increase our production significantly. The grapes were harvested between 23.8° and 24.5° Balling resulting in a more concentrated wine than the previous vintage. As a matter of interest I consider the 2000 vintage to be very close to that of 1998.

**variety :** Pinotage | Pinotage

**winery :** Slaley Wines

**winemaker :** Christopher van Dieren

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 2.3l g/l pH : 3.53 ta : 5.5 g/l

**type :** Red

4 stars in Wine Magazine, October 2001

Veritas Silver 2001

Wine of the Month Club selection, January 2002

Silver - SA Trophy Show - June

Top 100 Wines - SA Trophy Show - July

**in the vineyard :** Age of vines: Bush vine; 1955, trellised vines planted to Weisser

Riesling 1985, re-grafted to Pinotage in 1996.

Trellising: Bush vine and five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South West facing slope of Simonsberg on the farm Slaley and Ernita

Irrigation: Overhead sprinklers

**about the harvest:** The bushvines were harvested on the 02nd of February 2000 and the trellised vines on the 10th February 2000

Yield: Bush vine 4 Ton/Ha, Trellised vines 8 Ton/Ha

**in the cellar :** Fermentation: 4 days at 30°C, 3 pumping over per day and 4 days cold soak at 8°C

Maturation: 14 months in wood (50% 2nd fill, 50% 3rd fill, all French Oak)

Fining: Eggwhite 1 egg/Hl

Filtration: Bulk and light sheet

