

Slaley Merlot 2000

The grapes were harvested at 24.2°C and fermented on skin for 34 days. This included 4 days coldsoak at 7°C and 15 days post fermentation maceration. This resulted in a black cherry colour and soft tannins. The intense nose of camomiles, mulberries and cherries is very well supported by delicate but present oak. Serve with beef goulash, leg-of-lamb or creamy cheese.

variety : Merlot | 100% Merlot
winery : Slaley Wines
winemaker : Christopher van Dieren
wine of origin : Coastal
analysis : alc : 13.4 % vol rs : 2.4 g/l pH : 3.71 ta : 5.4 g/l
type : Red
pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Silver
Bronze - SA Trophy Show July 2002

ageing : This wine will be best enjoyed from 2 years after date of harvest and then for a further 8 years.

in the vineyard : Age of vines: 1992

Trellising: 5 wire trellising

Pruning: Cordon with spurs

Soil: Deep decomposed granite with good mix of stone and fairly high clay content.

Position: South West facing slope of Simonsberg on the farm Ernita, upper part of vineyard block.

Irrigation: Overhead sprinklers

about the harvest: The grapes were harvested at 24.2°C in the second week of March 2000.

Yield: 7 Ton/Ha

in the cellar : Fermentation: 34 days at 32°C, pumping over twice per day

Maturation: 18 months in wood (100% New French oak)

Fining: Eggwhite 1 egg/Hl

Filtration: Bulk

