

Broken Stone Cabernet Sauvignon/Shiraz 2000

This year's blend has more Shiraz than last year. Both partners in the blend are more concentrated than the previous vintage. As always neither of the cultivars dominates. The dark cherry colour of this wine gives a good indication of what to expect. The vanilla of the American oak enhances the concentrated cherry and black currant flavours, whilst the Shiraz spicy character plays an important role on the pallet. Soft but concentrated tannins give this wine a big and pleasurable mouth feel.

variety : Cabernet Sauvignon | 59% Cabernet Sauvignon, 41% Shiraz

winery : Slaye Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.1 g/l pH : 3.50 ta : 5.1 g/l

type : Red

Swiss International Air Lines Wine Awards 2003 - Seal of Approval

Veritas Silver 2001

3.5 Stars - SA Wine Magazine September 2001

ageing : Drink young or age for up to 4 years from the date of harvest.

in the vineyard : Age of vines: Shiraz; 1993, Cabernet Sauvignon; 1990

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: South-West facing slope of Simonsberg, Shiraz on Ernita, Cabernet on Slaye

Irrigation: Overhead sprinklers

about the harvest: The Shiraz grapes were harvested on the 15th of February 2000 and the Cabernet on the 3rd March 2000.

Yield: Shiraz - 6 Ton/Ha, Cabernet - 5.7 Ton/Ha

in the cellar : Fermentation: Shiraz 28 days at 32°C with 4 days cold soak at 5°C,

Cabernet 15 days at 30°C

Maturation: 15 months in wood, 80% American Oak 2th fill, 20% French Oak 3th fill

Fining: Gelatine

Filtration: Bulk and light sheet filtration before bottling

