

Broken Stone Sauvignon Blanc 2001

To stay up with modern trends and technology I used a new procedure called reverse osmosis in order to concentrate the flavours and sugar content. In Europe this system is actively used for the production of high quality wine to compensate against the lack of sunshine. Here in South Africa we have the opposite case, where if you wait too long all your flavours will be burned away. For this reason I harvested the grapes at 19Â°B, concentrated to 24Â°B. This meant we had to extract 800lt of water from 4200lt of juice. Also new was the use of grapes from an experimental vineyard, which wasn't pruned or treated (Australian style of minimum pruning) during the growing season. This proved to be highly successful as the grapes were very small and highly concentrated. As a result we have a wine with a pale straw-green colour, very refreshing acidity and very intense melon, fig, gooseberry character

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Slaley Wines

winemaker : Christopher van Dieren

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.26 ta : 7.5 g/l

type : White

in the vineyard : Age of vines: 1985

Trellising : 5 wires

Pruning : Cordon with spurs

Soil : Deep Hutton & Escourt

Position : Single vineyard on the South facing slope of Simonsberg

Irrigation : Overhead sprinklers

Yield : 5.3 Ton / Ha

Harvest Date : 31 Jan 2001

in the cellar : Fermentation : 18 hr skin contact before pressing and 20 days at 12Â°C

Maturation : On fermentation lees with battonage for 3 months

Fining : Bentonite and gelatine

Filtration : Bulk and sterile filtration

