

Broken Stone Sauvignon Blanc 2003

The results of the 2001 Reverse Osmosis experiment were very encouraging. We are now fine-tuning the use of this technology to where we have a more definitive style. At this stage we are picking the grapes on taste alone and using Reverse Osmosis to concentrate for alcohol structure and mouth-feel. The end result is a pale-straw coloured wine with complex grassiness, gooseberry, tropical and exotic fruit with hints of jasmine and mint leaf. The mouth feel is round and full with fine length after swallow due to the excellent (natural) acid balance.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Slaley Wines

winemaker : Thierry Lesne

wine of origin : Coastal

analysis : alc : 12.3 % vol rs : 1.7 g/l pH : 3.05 ta : 7.5 g/l

type : White

in the vineyard : Age of vines: 1985

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Cotton Loam & Escourt

Position: Single vineyard on the South facing slope of Simonsberg

Irrigation: Overhead sprinklers

about the harvest: The grapes were harvested on the 7th and 12th of February 2002

Yield: 3.07 Ton/Ha

in the cellar : Fermentation: 24 hr skin contact before pressing and 25 days at 12Â°C

Maturation: On fine lees for 4 months

Fining: Bentonite

Filtration: Bulk and sterile filtration

