

## Broken Stone Shiraz 2001

### Veritas 2003 - Gold

The 2001 vintage is the second in a row characterised by high summer temperatures and dry conditions. We therefore harvested about 10 days earlier than the 1999 vintage. Full tannic ripeness was achieved with the highest concentration of any shiraz produced here to date. The wine is typical Shiraz with smokey, coffee, leather, toast and vanilla on the nose. A very well structured wine with hints of cherry, and rich dried plums on the palate.

**variety :** Shiraz | Shiraz

**winery :** Slaley Wines

**winemaker :** Shaun Turnbull

**wine of origin :** Coastal

**analysis :** alc : 14.56 % vol    rs : 2.5 g/l    pH : 3.66    ta : 5.3 g/l

**type :** Red

Veritas 2003 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Swiss International Air Lines Wine Awards 2003 - Seal of Approval

Wine500 Club - Out of 42 wines tasted - WINNER

49th Vino Ljubljana - Slovenija 2003 - Gold (Zlato medaljo)

**ageing :** We highly recommend that this wine be laid down for at least one year.

**in the vineyard :** Age of vines: 1993

Trellising: 5 wires

Pruning: Cordon with spurs

Soil: Deep Hutton

Position: Single vineyard on the South-West facing slope of Simonsberg

Irrigation: Overhead sprinklers

**about the harvest:** The grapes were harvested on the 14 February 2001

Yield: 7.3 Ton/Ha

**in the cellar :** Fermentation: Fermenting at 32°C with 28 extended maceration, 4 days cold soak at 5°C

Maturation: 12 months in wood, 40% new oak. American oak 37%, French oak 63%

Fining: Fresh egg white; 2 egg/Hl

Filtration: Bulk and light sterile filtration

