

Broken Stone Pinotage 2001

The grapes were harvested at optimal phenolic ripeness to ensure rich and ripe fruit. The fruit was preserved through out the whole barrel ageing process. The very subtle oak only allowed for the optimum micro-oxidation to soften up the tannins. Hence a wine with excellent juicy ripe red fruit "raspberries, strawberries, cherry "dried banana, chocolate/mocha with hints of vanilla and cinnamon. A rich palate with a good firm, silky tannin structure. Already drinks very well.

variety : Pinotage | 100% Pinotage

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 14.40 % vol rs : 2.5 g/l pH : 3.48 ta : 5.3 g/l

type : Red

Swiss International Air Lines Wine Awards 2003 - Seal of Approval
49th Vino Ljubljana - Slovenija 2003 - Gold (Zlato medaljo)

in the vineyard : Age of vines: 1985, re-grafted to Pinotage in 1996.

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Sand, shale.

Position: South West facing slope of Simonsberg on the farm Ernita

Irrigation: Overhead sprinklers

about the harvest: The grapes were harvested from the 12th - 15th of February 2001

Yield: 8 Ton/ha

in the cellar : Fermentation: Cold soak at 8°C prior to fermentation. 4 days at 29-30°C, 3 pump overs per day.

Maturation: 14 months in wood (11% 2nd fill, 88% 3rd " 4th fill) 20% American Oak.

Fining: Egg white 2 egg/Hl

Filtration: Bulk and light sterile sheet.

