

## Slanghoek Vinay Dry Red NV

Beautiful, deep red colour. Ripe fruitcake and berry flavours on the nose. A wickedly drinkable four-way blend.

**variety** : Pinotage | 30% Pinotage, 25% Cinsaut, 25% Ruby Cabernet, 20% Merlot  
**winery** : Slanghoek Cellar  
**winemaker** : Pieter Carstens & Team  
**wine of origin** : Slanghoek  
**analysis** : alc : 14.11 % vol    rs : 3.36 g/l    pH : 3.63    ta : 6.19 g/l    va : 0.48 g/l    so2 : 133 mg/l    fso2 : 44 mg/l  
**type** : Red    **style** : Dry    **wooded**  
**pack** : Bottle

**ageing** : Best enjoyed within 1 to 3 years from purchase and cooled down to room temperature.

**in the vineyard** : Supplier: 16 Production units through-out the Slanghoek Valley  
Appellation: Slanghoek  
Area planted: Pino - 6 ha, Cinsaut - 4,9 ha, Ruby C - 7,1 ha, Merlot 10 ha  
Age of vines: Between 10 and 32 years  
Rootstock: Richter 110, Richter 99 and Jacquez  
Clone: Unknown  
Trellis system: Pino-bush vines 5 wire lengthened Perold & 5 wire hedge  
Irrigation: Dry Land, Micro & drip  
Vine density: From 3,333 vines / ha to 6944 vines / ha  
Soil: Deep, rocky terrace & deep dark Oakleaf soils  
Climate: Continental

**about the harvest**: Date: Between 25 February and 29 March 2003  
Type: Hand harvested  
Yield: Average of 12 tons per ha

**in the cellar** : Crushing/Destemming: Crushed and destemmed by machine  
Tanks (type): Stainless Steel Fermentamatic with cooling  
Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 25 degrees C / 6 days  
Malolactic (y/n): Yes  
Lees contact / battonage: No  
Other method of oak maturation (chips etc.): Oak staves for 6 months on blend  
Fining: Bentonite  
Filtration: Bulk filtration with diatomaceous earth  
Stabilisation: minus 4 degrees Celsius for 5 days

