

## Slaley Merlot 2002

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Silver

The 2002 season marked the first fruit being picked from block 120. A very exciting young block with massive structure as well as quite herbaceous varietal flavours. The wine is a blend, 65% from block 302, which brings elegance and complexity and 35% from 120 providing structure and depth.

variety : Merlot | Merlot

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 14.76 % vol    rs : 2.8 g/l    pH : 3.58    ta : 5.9 g/l

pack : Bottle

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in the vineyard : Age of vines: Block 302: 1992 - 10 years Block 120: 1998 - 4 years

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Block 302: Oakleaf with decomposed granite

Block 120: Deep Hutton

Position: Block 302: North -West facing slope of Simonsberg on the farm Ernita

Block 120: South-East facing slopes of Simonsberg on the farm Slaley

Irrigation: Overhead sprinklers

Yield: Block 302: 4.14 Ton/ha

Block 120: 2.86 Ton/ha

about the harvest: Harvest Date: Block 302: 22 February 2002

Block 120: 05 March 2002

in the cellar : Block 302 was fermented at 34°C and left on the skins for a further maceration time of 25 days. Block 120 was fermented at lower temperatures (25°C) to enhance the fruit. Kept on the skins for a further 20 days.

Maturation: 12 months in wood (40% New oak) Only French oak barrels used.

Fining: Egg white 1 egg/ Hl

Filtration: Bulk and sterile sheet.

