

Slaley Cabernet Sauvignon Merlot 2002

Veritas 2003 - Bronze

2002 was a dreadful year for Cabernet. Most of the vines suffered heavily under powdery mildew. The grapes came in later than usual and in many cases struggled to retain physiological ripeness. The blend was made before it went to barrel to enable better integrate. Sweet floral and berry flavours with pencil shavings. Savoury and earthy. The palate shows silky but smooth and elegant tannins. It is juicy and lean on the finish with pleasant cedar and oak flavours.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

winery : Slaley Wines

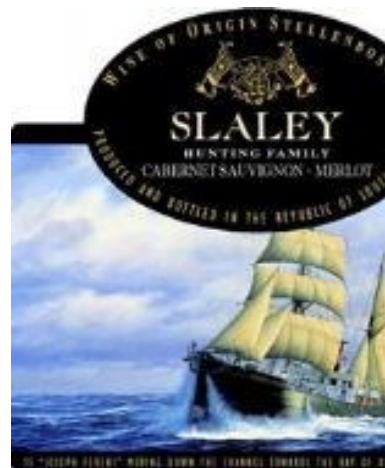
winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 14.17 % vol rs : 2.5 g/l pH : 3.56 ta : 5.82 g/l

pack : Bottle

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in the vineyard : Age of vines: Cabernet Sauvignon: Block 111 â€” 1989 - 13 years; Block 114 â€” 1990 - 12 years; Block 303 â€” 1990 - 12 years

Merlot: Block 120 â€” 1998 - 4 years; Block 302 â€” 1992 - 10 years

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton, decomposed granite

Position: North-West facing slopes of Simonsberg on the farm Ernita and Slaley

Irrigation: Overhead sprinklers

Yield: Cabernet: 3 â€” 4 tons/ha

Merlot: 7 ton/ha

about the harvest: Harvest Date: Merlot: 22 February and 5 March 2002

Cabernet: 21 â€” 26 March 2002

in the cellar : Fermentation took place in stainless steel tanks. The Cabernet fermented at moderate to high temperatures (28-31Â°C) and spent 12 days on the skins before pressing. The Merlot under went higher fermentation temperatures and spent 30 days on the skins prior to pressing. Malolactic fermentation took place in stainless steel tanks

Maturation: 14 months in wood (40% New oak) 100% French oak.

Fining: Egg white 1 egg/ Hl

Filtration: Bulk and light sheet.