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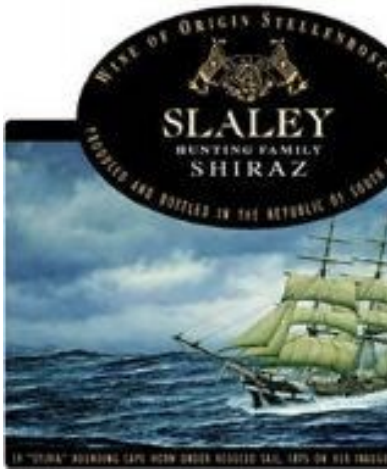
# Slaley Shiraz 2002

**Swiss International Air Lines Wine Award 2004 - Seal of Approval**
**Michelangelo International Wine Awards 2003 - Silver**
Hence the 2002 season, the oaking on the Shiraz was approached more delicately. The aim was to preserve more fruit and juiciness rather than end up with too much dryness on the finish, that is sometimes achieved with oaking the wine too harshly in New Oak. The wine shows aromas of violets, plums, black berry, dark chocolate, forest floor and hints of mint on the nose. On the palate it is silky smooth, full bodied with ripe red/black cherry and plum flavours.




**variety :** Shiraz | 100% Shiraz
**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
**type :** Red
**pack :** Bottle

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**ageing :** Start enjoying from 2004 and for a further 3 years.

**in the vineyard :** Age of vines: 1993 - 9 years
Trellising: Five wire trellising
Pruning: Cordon with spurs
Soil: Deep Hutton
Position: South West facing slope of Simonsberg on the farm Ernita
Irrigation: Overhead sprinklers
Yield: 8 Ton/ha

**about the harvest:** The grapes were harvested on 21 February 2001.

**in the cellar :** Fermented above 30 degree Celsius for a week and spent another 20 days on the skin after fermentation. The wine was given 2 pump overs per day during fermentation and maceration. The wine underwent natural malolactic fermentation in stainless steel and was transferred to oak shortly afterwards.
Maturation: 14 months in wood (53% New oak) 34% American oak of total barrels used.
Fining: Egg white 1 egg/ Hl
Filtration: Bulk and light sheet.