

Slaley Pinotage 2002

Swiss International Air Lines Wine Award 2004 - Seal of Approval

ABSA Top 10 Pinotage 2003

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

Our maiden Slaley Pinotage. We found that the older vines give much more concentration, due to the fact that the berries are smaller and the clusters are looser. The wine has got massive extract which helps itself against the huge new wood component. A huge wine not to be drunk young, this wine already shows excellent old vine variatal character; coffee, barnyard/forest floor, pinotage dustiness with juicy deep dark plum, black berry and vanilla flavours.

variety : Pinotage | 100% Pinotage

winery : Slaley Wines

winemaker : Shaun Turnbull

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.9 g/l pH : 3.58 ta : 6.3 g/l

type : Red

pack : Bottle

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in the vineyard : Age of vines: 1954 - 48 years

Trellising: One wire trellising

Pruning: Cordon with spurs

Soil: Deep Hutton

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

Irrigation: Overhead sprinklers

Yield: 3.5 Ton/ha

about the harvest: The grapes were harvested on 27 February 2002.

in the cellar : Spent 8 days on the skin fermenting, and reaching a maximum temperature of 28 degree Celsius. The wine was pressed of the skins before it was fermented dry. The wine under went Malolactic fermentation in stainless tanks before it was taken to the barrel

Maturation: 13 months in wood (90% New oak) 40% American oak of total barrels used.

Fining: Egg white 1 egg/ Hl

Filtration: Sterile

