

## Broken Stone Shiraz 2002

### Veritas 2003 - Gold

Following up on the maiden vintage, the grapes were treated a little cooler in the winery, to preserve more fruit, with less charry and smoked flavours. Lots of American oak was used to help improve the sweet characteristics as well as give the wine an upfront New World style. Compared to the 2001 vintage the wine isn't as over oaked and is more balanced with juicier and red-riper fruit. The nose is quite gunflint and smoky with barnyard, cloves and ripe cherry. The palate is juicy with plum, black berry and cherry, chocolate, tobacco and pencil shavings.

**variety :** Shiraz | 100% Shiraz

**winery :** Slaley Wines

**winemaker :** Shaun Turnbull

**wine of origin :** Coastal

**analysis :** alc : 13.81 % vol rs : 2.6 g/l pH : 3.66 ta : 6.0 g/l

**type :** Red

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**in the vineyard :** Cultivar: Shiraz 2002 85%, Shiraz 2003 15%

Age of vines: 1998 & 2000, 2 - 4 years

Trellising: Five wire trellising

Pruning: Cordon with spurs

Soil: Decomposed Granite

Position: North-West

Irrigation: Overhead sprinklers

Yield: 4.82 Tons/ha

**about the harvest:** The grapes were harvested from 21 February and 5 March 2002.

**in the cellar :** The grapes were fermented between 24 and 31°C using a specialized commercial yeast, that showed very good traits in the past. The wine was given an extended skin maceration, pressed and malolactic fermentation was completed in stainless steel tanks.

Maturation: 14 months in wood (35% New oak) 83% American oak of total barrels used.

Fining: Egg white 1 egg/Hl

Filtration: Bulk and light sheet

