



## Wine Specification Sheet Broken Stone Red 2019

1.	<b>Label Specification</b>	Second Label Slaley Estate Simonsberg-Stellenbosch Red Blend Pinotage 75% Merlot 20% Shiraz 5%  Vintage: 2019 Alcohol: 14 A Number: A629									
2.	<b>Tasting Notes</b>	Lots of red fruit- red cherry, cranberry and red current- with some allspice and white pepper coming through from the Shiraz and a little bit of earthier red beet with a faint hint of potpourri coming through on the nose.									
3.	<b>General Food Pairing</b>	Works well with both cheese and cheesier starch-based dishes such as pastas & risottos. It also works well with richer meats such as roast lamb, oxtail or duck.									
4.	<b>Fermentation &amp; Maturation</b>	Winemaker: Marjean Smit and Jacques Fourie Harvest Dates: 07/03/2019 (Pinotage), 23/03/2019 (Merlot) & 20/03/2019 (Shiraz) Pressing Method: Pneumatic bag press Primary Fermentation: Open vat Secondary Fermentation: Malolactic fermentation in barrels Maturation: 12 month in barrels Fining: None Filtration: Fine sheet filtration Analysis: <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Alcohol Vol%: 13.86</td> <td style="width: 40%;">Volatile Acidity g/l: 0.93</td> </tr> <tr> <td>Total Extract g/l: 35.51</td> <td>Free SO2 mg/l: 18</td> </tr> <tr> <td>Residual Sugar g/l: 2.85</td> <td>Total SO2 mg/l: 63</td> </tr> <tr> <td>TA g/l: 6.23</td> <td>pH: 3.76</td> </tr> </table>		Alcohol Vol%: 13.86	Volatile Acidity g/l: 0.93	Total Extract g/l: 35.51	Free SO2 mg/l: 18	Residual Sugar g/l: 2.85	Total SO2 mg/l: 63	TA g/l: 6.23	pH: 3.76
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	<b>Bottling Date:</b>	13/05/2020									
	<b>Vineyard Information</b>	Total Vineyard Area: 44.40 Hectares Cultivar: Pinotage Merlot Shiraz (123) Block Number: 109 (Pinotage), 120 (Merlot) & 123 (Shiraz) Block Area: 3.59 (109), 3.3 (120) & 4.39 (123) Year of Planting: 1955 (109), 1998 (120) & 1998 (123) Trellising: 5 Wire trellis Pruning: Cordon with spurs Soil Types: Oakleaf (109 & 120) & Escort (123) Position: Southeast facing slope on 60/2 (109 & 120) & northeast facing slope on 60/1 Vineyard Manager: Wynand Piennar & Stephen Chihwehwe									