



Wine Specification Sheet Broken Stone Rosé 2019

1.	<u>Label Specification</u>	Second Label Slaley Estate Simonsberg-Stellenbosch Rosé Chardonnay Pinotage Vintage: 2019 Alcohol: 12.5 A Number: A629									
2.	<u>Tasting Notes</u>	Stronger strawberry and cherry notes with hints of citrus blossom, honey and black tea. A fuller mouthfeel and a well-balanced acidity.									
4.	<u>General Food Pairing</u>	Pairs well with fatty fish across a multitude of cooking methods. Also enjoyable shellfish and pork belly.									
5.	<u>Fermentation & Maturation</u>	Winemaker: Marjean Smit and Jacques Fouriw Harvest Dates: 08/03/2019 (Chardonnay) & 07/03/2019 (Pinotage) Pressing Method: Pneumatic bag press Primary Fermentation: Stainless steel Maturation: None Fining: Bentonite Filtration: Cross flow Analysis: <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Alcohol Vol%: 12.56</td> <td style="width: 40%;">Free SO₂ mg/l: 37</td> </tr> <tr> <td>Residual Sugar g/l: 1.78</td> <td>Total SO₂ mg/l: 88</td> </tr> <tr> <td>TA g/l: 6.3</td> <td>pH: 3.30</td> </tr> <tr> <td>Volatile Acidity g/l: 0.28</td> <td></td> </tr> </table>		Alcohol Vol%: 12.56	Free SO ₂ mg/l: 37	Residual Sugar g/l: 1.78	Total SO ₂ mg/l: 88	TA g/l: 6.3	pH: 3.30	Volatile Acidity g/l: 0.28	
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Volatile Acidity g/l: 0.28											
	Bottling Date:	25/10/2019									
	<u>Vineyard Information</u>	Total Vineyard Area: 44.40 Hectares Cultivar: Chardonnay & Pinotage Block Number: 110 (Chardonnay) & 109 (Pinotage) Block Area: 4.7 (110) & 3.59 (109) Year of Planting: 1998 (110) & 1955 (109) Rootstock: R110 (110) & Jacques (109) Trellising: 5 Wire trellis (110) and bushvine (109) Pruning: Cordon with spurs (110) Soil Types: Oakleaf (110 & 109) Position: Southeast facing slope on the farm Slaley- 60/2- (110 & 109)) Vineyard Manager: Wynand Piennar & Stephen Chihwehete									