



Wine Specification Sheet Broken Stone White 2020

1.	<u>Label Specification</u>	Label: Second Label Class of Wine: Slaley Estate Wine of Origin: Simonsberg-Stellenbosch Cultivar: White Blend 100% Sauvignon Blanc Vintage: 2020 Alcohol: 13% A Number: A629									
2.	<u>Tasting Notes</u>	A crisp palate with notable green capsicum aroma with a hints of lemon and cape gooseberry and a lingering green apple after the swallow. Increased aeration also allows the wine to develop a little bit of straw on the nose.									
3.	<u>General Food Pairing</u>	The crisp, clean palate of this wine makes it an excellent accompaniment to delicate fish, seafood dishes, oysters or simpler Italian pastas such as Alfredo or Cacio e Pepe or even goats cheese.									
4.	<u>Fermentation & Maturation</u>	Winemaker: Marjean Smit and Jaques Forie Harvest Date: 29/01/2020 (102), 04/02/2020 (103), 18/02/2020, 19/02/2020 & 20/02/2020 (101) Pressing Method: 24 Hour skin contact & Pneumatic bag press Primary Fermentation: Single fermentation in stainless steel tank Secondary Fermentation: None Maturation: None Fining: Bentonite (Vegan Friendly) Filtration: Cross flow Analysis: <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Alcohol Vol%: 13.19</td> <td>Free SO2 mg/l: 42</td> </tr> <tr> <td>Residual Sugar g/l: 2.25</td> <td>Total SO2 mg/l: 138</td> </tr> <tr> <td>TA g/l: Waiting for results</td> <td>pH: 3.44</td> </tr> <tr> <td>Volatile Acidity g/l: 0.59</td> <td></td> </tr> </table>		Alcohol Vol%: 13.19	Free SO2 mg/l: 42	Residual Sugar g/l: 2.25	Total SO2 mg/l: 138	TA g/l: Waiting for results	pH: 3.44	Volatile Acidity g/l: 0.59	
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	<u>Vineyard Information</u>	Total Vineyard Area: 44.40 Hectares Cultivar: Sauvignon Blanc Block Number: 101, 102 & 103 Block Area: (101) 3.28, (102) 2.28 & (103) 2.06 Year of Planting: (101) 1985 Heritage Vine, (102 & 103) 1984 Heritage Vine Trellising: (101, 102 & 103) 5 Wire trellis Pruning: (101, 102 & 103) Cordon with spurs Soil Types: (101) Sandy loam, (102) Escort with decomposed granite & (103) Red Hutton/Oakleaf? Position: South East facing slope on the farm Slaley (60/1) Vineyard Manager: Wynand Piennar & Stephen Chihwehwe									