

Silver Myn Petit Verdot 2003

Veritas 2004 - Double Gold

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Dark plum coloured. Leather, coriander, cloves and fruit cake on the nose. The wine has a huge intensity on the palate with a finish that lasts forever.

variety : Petit Verdot | 85% Petit Verdot, 15% Merlot

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.73 ta : 5.2 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2004 - Silver

Fairbairn Capital Trophy Wine Show 2005 - Bronze

ageing : Drinking well now but will mature well over the next 2-4 years, if stored correctly.

in the vineyard : Situation: North-south row direction

Altitude: 300m

Distance from sea: Approximately 10km

Soil Type: Hutton "decomposed granite

Rootstock: 101-14

Age of vines: 5 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 20/03/2003

Yield: 7 tons/ha average

in the cellar : Fermentation Temp: 28°C

Yeast: Bordeaux Red

Description: The juice was inoculated with the above yeast. The duration of fermentation was 8-10 days. The wine was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks

Wood aging: 14 months in 100% French oak, 50% 2nd fill and 50% 3rd fill.

Bottled: 19 July 2004

Production: 250 x 12

