

Silver Myn Dry Rosé 2004

Striking strawberry blush. Delicious strawberry, cherry and rose petal wafts on the nose. The palate lends itself to a round mouth feel where flavours follow through on a dry, clean, crisp finish.

variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 23% Cabernet Franc, 25% Shiraz, 7% Merlot

winery : Zorgvliet Wine Estate

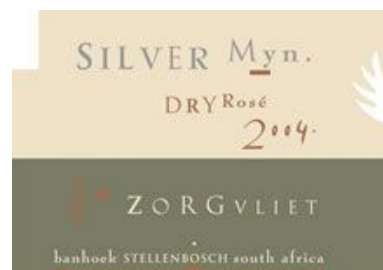
winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 12.86 % vol rs : 1.96 g/l pH : 3.55 ta : 6.52 g/l

type : Rose **style :** Dry

pack : Bottle



ageing : To be enjoyed as a young fresh wine.

in the vineyard : Situation: Various

Altitude: 260m â€” 300m

Distance from sea: Approximately 10km

Soil Type: Various

Rootstock: Various

Age of vines: 4-7 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: March through to April 2004

in the cellar : After a period of 24 hours skin contact, the juice is drawn of the skins and fermentation is allowed to start naturally. Later, specific yeast strains are added to finish fermentation.

Fermentation Temp: 13Â°C

Yeast: Vin 7, Vin13 & Selected French Yeasts

Malolactic fermentation: none

Wood aging: None

Bottled: 2/09/2004

Production: 500 cases x 12