

Silver Myn Cabernet Franc 2003

Ruby red colour. Combination of raspberry and black cherries with a hint of cinnamon and cloves on the nose. Soft, elegant structured a medium bodied wine with a fruit driven finish.

This is an excellent partner with most food, as it will not overpower your meal.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.9 g/l pH : 3.61 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Veritas 2004 - Gold



ageing : Can be enjoyed now and will mature well over the next 2-4 years, if stored correctly.

in the vineyard : Situation: East and north-south facing row direction

Altitude: 260m

Distance from sea: Approximately 10km

Soil Type: Alluvial

Rootstock: R99

Age of vines: 5 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Overhead sprinklers

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

Yield: 5 tons/ha average

in the cellar : Fermentation Temp: 28-30Â°C

Yeast: Bordeaux Red

On receiving the grapes it was cold soaked for 3-5 days at 14 Â°C before fermentation to extract as much fruit as possible. Duration of fermentation was 8 - 10 days. It 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: 1 year in 100% French oak. 1/3 in 2nd fill, in 3rd fill and 1/3 in 4th fill.

Bottled: 2nd of June 2003

Production: 375 x 12