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Silver Myn Chardonnay 2004



Lively citrus, golden delicious apple and tropical flavours on the nose. On the palate a good acidity that makes this wine fresh and crisp, with nutty flavours showing on the finish. Fermentation was an extremely slow process, taking just over 3 months. This slow fermentation results in extra complexity generated by specifically selected yeasts for this purpose.

variety : Chardonnay | 100% Chardonnay
winery : Zorgvliet Wine Estate
winemaker : Neil Moorhouse
wine of origin : Stellenbosch
analysis : **alc :** 13.76 % vol **rs :** 3.7 g/l **pH :** 3.37 **ta :** 5.8 g/l
type : White **style :** Dry
pack : Bottle

Veritas 2004 - Silver

ageing : Can be enjoyed now and will mature well over the next 2-3 years if stored correctly.

about the harvest: Picking date: 20/02/2004
Yield: 7-8 tons/ha average

in the cellar : Fermentation Temp: 14Â°C
Yeast: Vin 13, Vin 7, D47
The juice was cold settled for 2-3 days and then fermented in stainless steel tanks.
Malolactic fermentation: none
Wood aging: 6% in 225l French oak
Bottled: 21 July 2004
Production: 500 x 12