

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

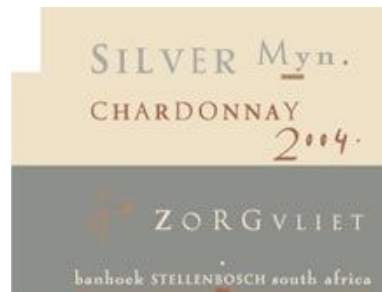
wine of origin : Stellenbosch

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: 14°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