

Silver Myn Merlot Cabernet Franc 2003

Garnet red colour. Strawberry, black berry, plums and vanilla showing on the nose. Rich, ripe flavours on the pallet with a soft, velvety finish. Spiciness showing right through. The wine has an integrated tannin structure

variety : Merlot | 57% Merlot, 43% Cabernet Franc

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : **alc** : 14,5 % vol **rs** : 3,5 g/l **pH** : 3,5 **ta** : 5,7 g/l

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

pack : Bottle

Michelangelo International Wine Awards 2004 - Silver

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Double Gold

ageing : This wine will mature well over the next 2-4 years, if stored correctly

in the vineyard : Situation: South facing slopes

Altitude: 320m

Distance from sea: Approximately 10 km

Soil Type: Decomposed granite

Rootstock: R110

Age of vines: 4 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: From mid March 2003 to mid April 2003

Yield: 7 tons/ha average

in the cellar : Fermentation Temp: 28°C

Yeast: Bordeaux red

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: Wine was matured for 14 months in 100% French oak, a third 1st fill, a third 2nd fill, and a third 3rd fill.

Bottled: 19 July 2004

Production: 1300 x 12

