

Silver Myn Shiraz 2003

Dark plum coloured. White pepper and black plum flavours with an underlying smokiness on the nose. A good combination between ripe and dry tannins with spicy and chocolate flavours on the palate, which confirms the nose. Firm but elegant structure with a good lingering aftertaste.

variety : Shiraz | 85% Shiraz, 15% Cabernet Franc

winery : Zorgvliet Wine Estate

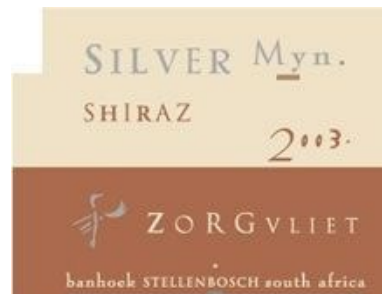
winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.67 ta : 5.3 g/l

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

pack : Bottle



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

in the vineyard : Situation: North-south row direction

Altitude: 280m

Distance from sea: Approximately 10km

Soil Type: Oakleaf with coffee stone in the topsoil,
overlying a gravel soil and clay subsoil

Rootstock: R99

Age of vines: 7 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 28/03/2003

Yield: 7 tons/ha average

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

Yeast: L2323 and L2054

Juice was cold soak for 3 days where after it was inoculated with the above yeast. 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: 14 months in 70 % French and 30% American oak barrels, a third 1st fill, a third 2nd fill and a third 3rd fill.

Bottled: 19 July 2004

Production: 570 x 12