

Silver Myn Cabernet Franc 2004

John Platter 2007 - 4 Stars

Combination of raspberry and black cherries with a hint of cinnamon and cloves on the nose. Soft, elegant structured 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 : 14.5 % vol rs : 3.5 g/l pH : 3.55 ta : 5.7 g/l

type : Red wooded

pack : Bottle

Veritas 2005 - Bronze

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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: 6 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 5 April 2004

Yield: 5 tons/ha average

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

Yeast: Bordeaux Red

On receiving the grapes it was cold soaked for 3-5 days at 14 °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 second fill, 1/3 in third fill and 1/3 in fourth fill

Bottled: 4 August 2005

Production: 425 x 12

