

Silver Myn Chardonnay 2005

John Platter 2007 - 4 Stars

Lively citrus, golden delicious apple and tropical flavours on the nose. On the palette 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 : 13.5 % vol rs : 1.7 g/l pH : 3.25 ta : 5.8 g/l

type : White

pack : Bottle

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

about the harvest : Picking date: 11 February 2005

Yield: 7-8 tons/ha average

in the cellar : Fermentation Temp: 14°C

Yeast: Vin 13, Vin 7 and 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: 12 July 2005

Production: 350 x 12

