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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:14Â°C
Yeast: Vin 13, Vin 7and 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