

## Silver Myn Petit Verdot 2004

Dark plum coloured. Leather, coriander, cloves and fruit cake on the nose. The wine has a huge intensity on the pallet with a finish that lasts forever.

**variety** : Petit Verdot | 86% Petit Verdot, 14% Merlot  
**winery** : Zorgvliet Wine Estate  
**winemaker** : Neil Moorhouse  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.5 % vol rs : 3.6 g/l pH : 3.55 ta : 6.1 g/l  
**type** : Red **wooded**  
**pack** : Bottle

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**ageing** : Drinking well now but will mature well over the next 2-4 years, if stored correctly.

**in the vineyard** : Situation: North-south row direction  
Altitude: 300m  
Distance from sea: Approximately 10km  
Soil Type: Hutton "decomposed granite"  
Rootstock: 101-14 MGT  
Age of vines: 6 years  
Trellising: Vertical hedge  
Pruning: Cordon  
Irrigation: Drip

**about the harvest**: Picking date: 22 March 2004  
Yield: 7 tons/ha average

**in the cellar** : Fermentation Temp: 29°C  
Yeast: Bordeaux Red  
The juice was inoculated with the above yeast. The duration of fermentation was 16 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: 14 months in 100% French oak 50% 2nd fill and 50% 3rd fill.  
Bottled: 4 August 2005  
Production: 250 x 12

