

## Silver Myn Cabernet Sauvignon 2002

Garnet red colour. Classical cassis and ripe, red cherry with an herbaceous and tobacco nose. Medium-full bodied wine with a soft integrated tannin structure, enhanced by a prominent lingering aftertaste.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Zorgvliet Wine Estate

**winemaker** : Neil Moorhouse

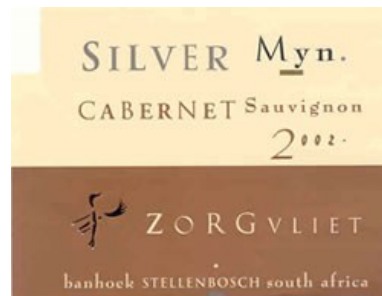
**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.0 % vol **rs** : 2.94 g/l **pH** : 3.58 **ta** : 5.84 g/l

**type** : Red **style** : Dry **body** : Medium **wooded**

**pack** : Bottle

Veritas 2004 - Silver



**ageing** : Ageing Potential: This wine 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: R99  
Age of vines: 5 years  
Trellising: vertical hedge  
Pruning: Cordon  
Irrigation: drip

**about the harvest**: Picking date: 21/03/2002  
Yield: 6 tons/ha average

**in the cellar** : Fermentation Temp: 28-30 degrees Celsius  
Yeast: Bordeaux red  
Juice was inoculated with the above yeast. The duration of fermentation was 8-10 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: wine was matured for 1 year in 100% French oak, 40% 2nd fill, 40% 3rd fill and 20% fourth fill.  
Bottled: 2nd of June 2003  
Production: 548 x 12