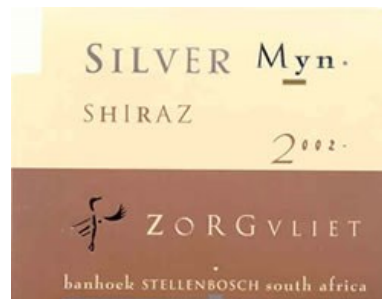


Silver Myn Shiraz 2002

Dark plum coloured. White pepper and black plum flavours with an underlying smokiness on the nose. A good combination between ripe and dry tannins with spicy and chocolate flavours on the palate, which confirms the nose. Firm but elegant structure with a good lingering aftertaste.

variety : Shiraz | 100% Shiraz
winery : Zorgvliet Wine Estate
winemaker : Neil Moorhouse
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 2.94 g/l pH : 3.57 ta : 5.53 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

Fairbairn Capital Trophy Wine Show 2004 - Gold
Michelangelo International Wine Awards 2004 - Silver



ageing : Can be enjoyed now and will mature well over the next 2-4 years, if stored correctly.

in the vineyard : Situation: north-south row direction
Altitude: 280m
Distance from sea: approximately 10km
Soil Type: Oakleaf with coffee stone in the topsoil, overlaying a gravel soil and clay subsoil
Rootstock: R99
Age of vines: 6 years
Trellising: Vertical hedge
Pruning: Cordon
Irrigation: drip

about the harvest: Picking date: 27/03/2002
Yield: 4 tons/ha average

in the cellar : Fermentation Temp: 28-30 degrees Celsius
Yeast: L2323 and L2054
Juice was cold soak for 3 days were after it was inoculated with the above yeast. 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: 16 months in 70 % French and 30% American oak barrels, 1/3 2nd fill, 1/3 3rd fill and 1/3 4th fill.
Bottled: 2nd of June 2003
Production: 570 x 12