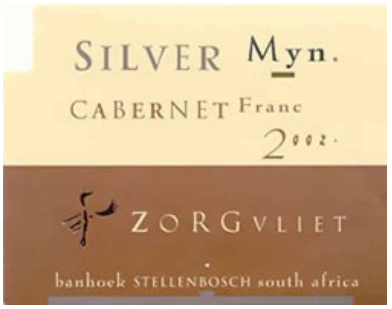
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Silver Myn Cabernet Franc 2002



Ruby red colour. Combination of raspberry and black cherries with a hint of cinnamon and cloves on the nose. Soft, elegant structured a medium bodied wine with a fruit driven finish.

This is an excellent partner with most food, as it will not overpower your meal.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Zorgvliet Wine Estate
winemaker : Neil Moorhouse
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.75 g/l **pH :** 3.55 **ta :** 5.53 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

Fairbairn Capital Trophy Wine Show 2004 - Bronze

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

in the vineyard : Situation: east and north-south facing row direction
Altitude: 260m
Distance from sea: approximately 10km
Soil Type: Alluvial
Rootstock: R99
Age of vines: 4 years
Trellising: Vertical hedge
Pruning: Cordon
Irrigation: overhead sprinklers

about the harvest: Picking date: 26/02/2002
Yield: 5 tons/ha average

in the cellar : Fermentation Temp: 28-30 degrees Celsius
Yeast: L2054
On receiving the grapes it was cold soaked for 3-5 days at 14 degrees Celsius before fermentation to extract as much fruit as possible. Duration of fermentation was 8 - 10 days. It 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: 1 year in 100% French oak. 1/3 in 2nd fill, 1/3 in third fill and 1/3 in fourth fill.
Bottled: 2nd of June 2003
Production: 375 x 12