

Silver Myn Sauvignon Blanc 2003

Pale green with light straw hues on the colour. The nose is laden with gooseberry, green apple, and sweet melon with underlying mineral tones. Clean, crisp acidity with an abundance of tropical and grape fruit showing on the palate.

This is a perfect wine for just enjoying on its own or with light summer meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 2.5 g/l **pH** : 3.08 **ta** : 6.52 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle

Received a Gold medal at Michelangelo International Wine Awards 2004
Fairbairn Capital Trophy Wine Show 2004 - Bronze

ageing : Ageing Potential: To be enjoyed as a young fresh wine.

in the vineyard : Situation: north facing slopes

Altitude: 150-200m

Distance from sea: approximately 8km

Soil Type: A combination of loam-sand topsoil on a clay subsoil.

Rootstock: R99

Age of vines: 7 years

Trellising: 3 wire

Pruning: 2 buds

Irrigation: none

about the harvest: Picking date: 26/02/2003

Yield: 7 tons/ha average

in the cellar : Fermentation Temp: 14 degrees Celsius

Yeast: assorted French strains and local strains

The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 3 days at 12 degrees Celsius, were after it was inoculated with the above yeast. After fermentation the wine was left on the fine lees for 6 months in stainless steel tanks.

Malolactic fermentation: none

Wood aging: none

Bottled: August 2003

Production: 800 x 12

