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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