

## Silver Myn Chardonnay 2003

Lively citrus, golden delicious apple and tropical flavours on the nose. On the palate a good acidity that makes this wine fresh and crisp, with nutty flavours showing on the finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Zorgvliet Wine Estate

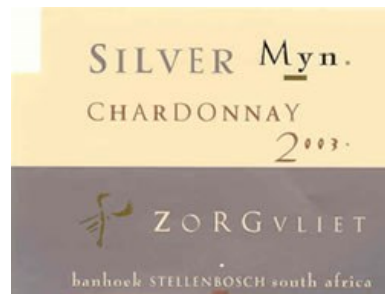
**winemaker** : Neil Moorhouse

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.5 % vol **rs** : 1.48 g/l **pH** : 3.49 **ta** : 5.39 g/l

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

**pack** : Bottle



**ageing** : Can be enjoyed now and will mature well over the next 2-3 years if stored correctly.

**about the harvest**: Picking date: end of January 2003 beginning February 2003

Yield: 7-8 tons/ha average

**in the cellar** : In the Cellar: Fermentation Temp: 14 degrees Celsius

Yeast: Vin 13 and Vin 7

The juice was cold settled for 2-3 days and then fermented in stainless steel tanks.

Malolactic fermentation: none

Wood aging: 6% in 225 liters French oak

Bottled: 17th of June 2003

Production: 500 x 12