



ZORGVLIEET

Silver Myn Argentum 2023

Tasting notes: A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. The wine shows plum and cinnamon spice on the nose. Black cherry and mulberry fruit show on the palate along with spice, all leading to a well integrated, firm tannin structure. A fruit-forward and silky wine for everyday drinking.

Analysis: alc: 14.14% / ph: 3.52/ TA: 5.5g/L / RS: 1.5g/L / VA: 0.49g/L

Blend information: Merlot 47%; Cabernet Sauvignon 45%; Cabernet Franc 7%; Petit Verdot 1%.

Viticulture: The vineyards are in Stellenbosch. The proximity to the ocean provides for moderate temperatures resulting in slow ripening of the fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha.

Harvest notes: The 2023 season had a dry and cool winter up until budding, followed by a warmish spring with earlier budding of about a week and then an earlier flowering by approximately 7 days. We expected an earlier harvest. There were some rain in early December that improved veraison. The rest of December was humid and pleasant. There were heat waves during the end of December and early February, but then the temperature dropped and rain spells continued with cold weather until the end of March. Early ripening cultivars (Sauvignon blanc, Semillon, Merlot and Cabernet Franc) ripened very evenly under ideal conditions and the wines are excellent. Cabernet Sauvignon was harvested under rainy conditions.

Winemaking notes: Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels and 4600L oak foudre where they completed malolactic fermentation. The components were racked three times to clarify and develop the wines. Blending took place after 12 months aging.

Barrel composition: Older French oak barrels and 4600L foudre.

Aging potential: This wine is ideally drunk young but should develop well with aging over a period of 5 years, if it is stored under optimum conditions.

Production: 60 000 x 750ml

Food pairing: Enjoy with roast chicken, duck, lean steak cuts (fillet/flank) or barbecue pulled pork sandwiches. Also great with meaty pizza or pasta.

